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MASSACHUSETTS PLOUGHMAN
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LINUS DARLING,

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Correspondence from particular farmers, giving

the results of their experience, is solicited.

Letters should be signed with the writer's real

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AGRICULTURAL.

LIBERAL MANURING and clean culture will go far to prevent blights and to overcome insect attacks.

Did you inspect the fences and walls thoroughly before turning the cattle into the pasture? If not, expect trouble later, when the feed is short and growing crops tempt brazenly cows.

The Norway maple makes one of the best shade trees. They grow fast, but not too fast. They are healthy and free from insects. In the fall the leaves color richly and hang on until late in the season. Sugar can be made of the sap, which is, however, rather thin.

The Labor Market.

The price of farm labor is about the same as it was last year. Wages asked and offered at the several large employment bureaus in Boston range for competent, experienced men from \$17 to \$25. For a good average hired man the standard rate is \$20. Those who will work below that figure are mostly too old or too young, or not sufficiently strong and experienced. Those who get more than \$20 are competent to act as foremen, or have special skill and ability, or expect to make long days.

Have Second Crops.

Plant out second crops whenever possible. Early potatoes and peas may be followed by cucumbers, squashes or pumpkins. Tomatoes planted between rows of early corn will do well after the corn has been cut. Cabbages will do well after very early crops on rich land. Such crops as celery, spinach or turnips may be grown second after almost any crop. Fodder corn makes a good second crop on land made rich, but not otherwise. Hungarian or barley are frequently planted second. Crimson clover is a good second crop soil enricher, but too tender to be reliable for fodder.

Duke Cherries.

The class of cherries called Duke or Morello, are slender growing, but hardy, thrifty, and productive. These are more desirable than heart cherries in localities particularly infested with tree lice. The Duke class seems to resist these troublesome insects much better than the others.

The Early Richmond is the most popular Duke cherry. It is like the Concord among grapes—productive, sure and healthy, but too sour to rank good quality. It sells well for pies and canning. The Olivet is the best flavored of this class, being sweet and fine-flavored, but it is much less productive than the other.

The May Duke is a fairly good flavored early sort. The Montmorency and Late Morello and Orthelm are good late kinds, but sour.

Duke cherries should be planted on every farm, and enough of them to allow the birds their share. Nothing but a netting all over the tree will keep the birds altogether away. These cherries will stand neglect, and will grow almost anywhere, bearing early, abundantly and annually. They are the stone fruit for the million.

Retail Milk Farming.

PRODUCTIVE GRASSLAND, GOOD COWS AND SMART FARMERS IN NORTH NATICK.

On Walnut street in Natick, a short distance north of the center of the town, are a series of prosperous-looking farms with neat buildings, thrifty little orchards, and wide fields of thick green grass.

Nobody in this section appears to have heard of the complaint that farming doesn't pay. Most of the farmers, in fact, take pains to impress upon the visitor that their farm is more than paying its way.

PROSPEROUS FARMING.

Several reasons may be noted for the uniform prosperity of this group of farms. In the first place, all the owners are intelligent and hard working. They are progressive and are always looking for new points on grass and milk farming. Again, the land is naturally adapted to grass. It is heavy, moist and springy, for the most part, and will produce enormous crops under skillful management. The hay crop is supplemented with corn ensilage or beets.

The third general reason for prosperity is the fact that every farmer owns a milk route and gets excellent prices for milk at retail.

GOOD HAY FARMING.

A farmer who knows how to raise hay is Mr. W. C. Lyford. He makes his twenty acres of grass land produce an average of two and one-half tons per acre. When a piece falls much below two tons it is plowed under. An average of two and one-half tons per acre is not at all unusual in this section. Mr. Lyford gives the credit largely to the natural fitness of the soil for the grass crop, but good methods deserve due consideration. Some of Mr. Lyford's points are frequent reseeding, liberal manuring, fine tillage, thick seeding and the use of a variety of grasses.

AN EARLY MIXTURE.

One piece of seven acres is sown with red top, clover, bent and orchard grass. This is one of the Breck mixtures with some of the less common kinds omitted. The seed for the seven acres costs \$25. The field looks well and Mr. Lyford is pleased with the mixture. All the grasses ripen early and the field can be hayed early before other fields are ready. Orchard grass Mr. Lyford likes especially for its habit of making a quick second growth, thus giving a good yield of mowen. The heavy second cutting of most of this farm helps materially in the total of production. Another favorite seeding is ten pounds red top, four pounds red clover and one bushel orchard grass.

PLENTY OF MILK.

The cattle kept here are all tuberculin tested. The breed is grade Holstein and grade Jersey, some are a cross of Holstein and Jersey. One four-year-old milks twenty quarts, another good cow produced four hundred cans (eight and one-half quarts) in seven months. The cows get thirty pounds of ensilage per day, eight quarts of grain composed of gluten feed, fine feed and linseed meal, and all the hay they will eat. When at pasture they get less grain.

THIS FARM PAYS.

There is a 75 ton silo 22x13x9 feet. The Early Sanford corn is grown for ensilage. All of the milk is sold at Natick upon a milk route comprising over one hundred customers.

An acre of small fruits adds their quota to the income of the farm.

"You may say that this farm pays," concluded Mr. Lyford. "Although there is no fortune in it, there is always a good profit."

ANOTHER MILK FARM.

Across the street from Mr. Lyford's is another milk farm. It belongs to Mr. Henry H. Rose, comprises 37 acres and supports ten to twelve cows. The farm and the methods are so like those to which allusion has been made that a detailed account is not needed. Mr. Rose manages highly and grows large crops of hay, using ensilage also, and plenty of grain. He has some splendid cows and runs a 100-quart route at six cents a quart the year around.

NATICK'S WOMAN FARMER.

Natick has the somewhat unusual distinction of numbering among her prominent agriculturists a successful woman

farmer. The fine farm belonging to Miss Hattie Bacon is located near those just described. Miss Bacon has had long experience in the general management of the farm, but she leaves the details wholly to her intelligent and competent foreman, Mr. F. W. Rand. Miss Bacon's sixty-acre farm, like the others in this section, is especially adapted to grass, although some of the soil is too light to average anything like the two and one-half tons of Mr. Lyford. A 125-quart milk route is carried on in connection with the farm, and the price obtained is six cents per quart.

BEETS IN PLACE OF ENSILAGE.

The main point of difference in the management of this farm as compared with that of neighboring places is the rejection of ensilage. It is assumed that roots, hay and grain will produce milk of better quality than can be obtained from the use of ensilage. Accordingly, mangels are grown in place of corn.

A field of an acre or somewhat over produces in the neighborhood of 1000 bushels. Seed is sown in drills two and one-half feet apart, eight pounds of seed being needed for an acre. Most of the work is done with the horse hoe, but some hand work is required.

A DOUBLE MILK ROUTE.

The fifteen cattle are all Jerseys and common grade cows, good milkers. An interesting point in connection with the milk route is the fact that two deliveries per day are made. Fifty quarts are taken out at night warm from the cow. The rest of the route is supplied with morning's milk. The attempt is made to so arrange the route that the same territory need not be travelled over more than once. The warm fresh milk is preferred by most customers, who seem to imagine that warm milk keeps better than cold. The plan of double delivery was first tried to accommodate sick people who wanted warm, fresh milk to drink. Other people, it was found, also wanted fresh night's milk and quite a route was developed.

FRUIT AND MILK.

The estate known as the Whyte Farm is one of the most productive of the series of rich farms in this immediate section. It is managed on a lease by Mr. Samuel Watts. It produces a good deal of fruit and last year's apple crop amounted to 1000 barrels from between 300 and 400 trees. Eggs and vegetables are sold in connection with the milk route. Milk is the main product. There are eighteen cows and about 170 quarts of milk are sold daily. The amount of sales indicates that good cows are kept. The milk supply is reinforced from time to time by the purchase of new cows. The milk is sold in glass bottles. The general methods of milk production employed here are similar to those in vogue on the neighboring farms. In fact, the methods of all these milk farms in North Natick are so much alike that a single description will almost do for all of them. No doubt the managers borrow ideas one from another to some extent, yet a closer study of the farms reveals evidences of originality and varying degrees of success.

Under Glass.

SUCCESS WITH A VARIETY OF CROPS BY A BEDFORD GARDENER.

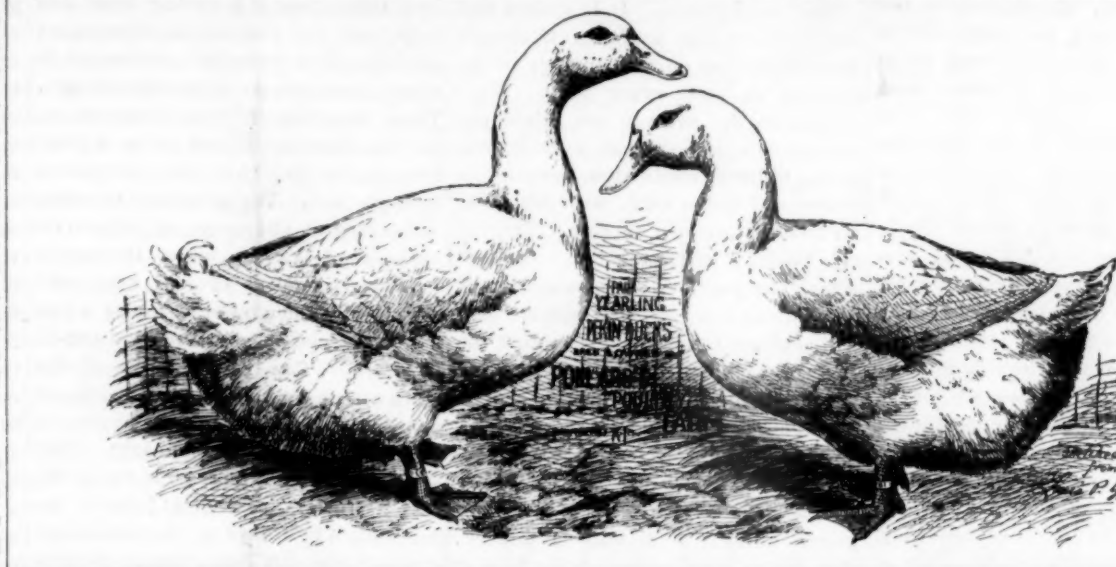
Gardening under glass is extending fast even in the towns at some distance from large cities. In such localities the business seems to pay, as new greenhouses are always under way.

In the east part of the town of Bedford is Shawshine River Farm, conducted by the brothers Frederick and Arthur Parker.

This farm has four greenhouses and three more are being erected. The work employs twenty men and fifteen horses. Some outdoor crops are grown, including 1000 barrels of apples last year's crop.

Cucumbers, tomatoes, radishes, lettuce, beets and flowers are grown under glass.

The largest house is 350 feet long and 35 feet wide and produced 23,000 cucumbers last winter besides a good many tomatoes and radishes. The other three houses are 300 by 35 feet. Two are used for cucumbers, radishes and beets, one for lettuce followed by cucum-



bers, with pinks and violets occupying one section. Water is supplied from a 235 feet artesian well, the water being pumped into large tanks for distribution.

Why Dairying Pays.

One thing presents itself with great force in the midst of the uncertainty regarding the future of dairying, and that is that very few are abandoning the business. In a circle of forty miles I know of only one man who has decided to let his cows go and try something else. This man has recently sold his cows at auction and has made up his mind to try raising young stock and beef for the market. This is the nature of an experiment and we shall watch it with interest. We are in a strictly dairy country. Very little grain is raised for the market, our main dependence being upon milk and its products; and it is doubtful whether we can successfully compete with the great West in the production of beef.

But it is the almost universal decision that nothing pays better than dairying, and the season opens with just as strong a purpose and just as high a hope as ever, so far as I am able to see. The public creameries are all open for business. Cows are selling at fairly good prices, and the shipments of milk and butter are fully up to the average for this time of the year. With prices so low, why should men cling so desperately to dairying?

Because, first, in no other way can we maintain the fertility of our farms. If the farmer who keeps fifteen or twenty cows could know just the value of the natural fertilizer produced from year to year by his herd, he would be astonished at the amount. This goes back on to the land and prevents its being absolutely run out. To appreciate the loss in this direction, if one does not return to his fields as much as he takes from them, it is only necessary to look at farms from which the hay has been sold year after year and no equivalent in commercial fertilizer put back. Such farms by their barren and starved-out appearance prove more strongly than any words could do the utter folly of turning our backs upon the cow.

Again, dairying is our most profitable business because in no other way can we turn the products of our farms into money to so good an advantage. The cow is the mint which coins the hay, corn and other crops of our lands into clean money. Upon the manner in which this is done depends our success or failure. If there are too many leaks all along the way, so that the cost of producing a quart of milk or a pound of butter exceeds the price obtained for it, then our profits must necessarily be small. This is the greatest problem now before us: how to turn all our farm products most economically into butter and cheese? When this is solved the rest will be easy enough.

E. L. VINCENT.

Broome Co., N. Y.

INQUIRY is made how to estimate water power. Take the discharge of the stream in cubic feet per minute, multiply it by the fall in feet obtainable at the sight of the proposed water wheel, and divide the product by 530. This will give the theoretical horse power. The actual horse power obtained will be in the case of an overshot wheel properly placed about sixty-eight per cent of the theoretical horse power.

Time of Planting and Feeding Soiling Crops.

The following table of soiling crops will answer very well for the northern half of New England. It is issued by Sec. B. A. McKen of Maine. For the southern states of New England the April and May crops can usually be sown a few days earlier than as below given, if desired.

Kind of feeder.	Amount of seed per acre.	Approximate time for seeding.	Approximate time for feeding.
1. Corn.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
2. Oats.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
3. Rye.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
4. Clover.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
5. Alfalfa.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
6. Lucerne.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
7. Vetch.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
8. Soybeans.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
9. Cowpeas.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
10. Mung beans.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
11. Pigeon peas.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
12. Sesame seeds.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
13. Sunflower seeds.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
14. Buckwheat.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
15. Sorghum.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
16. Millet.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
17. Amaranth.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
18. Quinoa.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
19. Buckeye.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.
20. Taro.	15 to 20 quarts.	May 15 to 20.	Aug. 15 to 20.

Stock and Dairy Notes.

It pays better to give some cows away than to keep them.

Cream should never be allowed to stand long enough to show a watery appearance between the cream and the milk.

Flavor depends very largely upon the sweetness and the flavor of the feed given, and the surroundings of the milk and cream before it is turned into butter.

It is pleasant to notice a decided increase in the exports of American butter. This will still further strengthen our markets, a consummation devoutly to be wished.

At New York station, where a record of all food consumed by each cow is kept (together with its cost), the cost of milk varies from 41 cents per 100 pounds to \$1.48 from different animals. These examples show that there are too many poor cows. The poor ones eat the profits of the good ones.

Butter and eggs seem really made to go together, and nothing fits better on a dairy farm than a moderate lot of chickens. Not only do the latter consume the waste milk products with profit, but those who pay the best prices for golden butter will be quickest to buy the fresh eggs and the fat poultry. They mutually help each the sale of the other.

A good milch cow has broad hind quarters and thin fore quarters, thin and deep neck, pointed withers, head pointed between the horns, flat and fine-boned legs and fine hair. Choose one with udders well forward, wide apart, and large enough to be easily grasped. A medium sized cow will give more milk in proportion to the food she eats.

Changing Conditions in New England.

Silently yet surely changing conditions in New England are molding the life and environment of the tillers of the soil within its borders. We do not notice it so much from month to month or from year to year, perhaps, as we do when we review in our minds the steady march of events during past decades and compare, roughly at best, the present with the past.

Scattered, loosely bonded villages marked the beginning of the nineteenth century. Such factors as a protective tariff and a decline in the shipbuilding industry overthrew much of the existing economic order, and substituted newly made manufacturing communities, which change in turn necessitated new modes in disposal of country produce. Quicker methods of transportation were needed, and the inventor soon turned out the means to accomplish the desired end. The "iron horse" was put into operation, and strange to say, that creature did little of the damage predicted; the wool upon the sheep was not turned black by smoke while the new monster puffed along its course. But only a comparatively few years were required to stamp as unprofitable the industry of wool growing in New England and in competition with the West.

Cities were springing up all along the streams from the mountains to the sea, and the people making these cities needed to be fed in return for the products of their labor, such a clothing and other manufactured articles. Wealthy people from these cities began to see and to appreciate the unequalled scenery found so near home, and another class springs up for the farmer to meet and cater to, i.e., the summer boarders. Thus we might trace to the present time just such changes as these, continually forcing themselves to the front. The energetic, enterprising farmer who is ever on the lookout for these new phases in his occupation, who is ready to use brains in connection with his hands, and to develop these resources, will continue to be a leader among those of his day.—A. W. COLBURN, New Hampshire College.

Milk Rules at Milwood Farm.

Here are the rules in force at the well-known Milwood milk and dairy farm at Framingham.

Remove fouled litter from stall that has been used for bedding.

Do not feed dusty fodder like hay, or cornstalks just before milking.

See that all vessels that come in contact with the milk are thoroughly cleansed with steam.

Brush with stiff brush all loose hairs and filth from udder and under parts of the cow.

Milker's hands should be carefully cleaned with soap and water and then dried before milking.

A clean set of outer garments, kept for the purpose, should be slipped over working clothes during the milking.

Precautions during and subsequent to milking:

Reject the first few streams from each teat.

Hold the milk pail so as to diminish the possibility of hairs and dirt falling into the milk as much as possible.

Remove milk from barn to a clean, dry room as soon as each cow is milked. Strain, aerate the milk, and cool quickly.

Cream of the Bulletins.

A WASTED FRUIT PRODUCT.

The writer of Bulletin 73, of Alabama Station, states that a few years ago he was waiting for a train at a railroad crossing not far from Chicago, and walking out to an open common he found fine mushrooms standing so thick that he could have picked to or three bushels while waiting for his train. When he reached Chicago he found much poorer mushrooms selling for 50 cents per pound in the open market.

During the past summer it was almost impossible to procure fresh beef in the little town of Auburn, where the Alabama Station is located, but all summer long bushels upon bushels of the finest edible mushrooms were going to waste in the adjacent woods. Yet, chemical analysis shows that the food elements in mushrooms are much the same as in beefsteak, and that in nutritive value good mushrooms are equal, pound for pound, to beef, and their flavor is much more delicate and palatable.

EXPERIMENT WITH OATS.

This is the title of bulletin 63, of Kansas Station. These experiments embrace tests on eight different points; as follows: 1. Fall plowing, spring plowing, or no plowing, as a preparation for oats. 2. Best time to sow. 3. Heavy, medium, or light seed. 4. Best method of seeding. 5. Best quantity of seed per acre. 6. Can smut be avoided by changing soil. 7. Comparison of oats and barley. 8. Test of varieties of oats. Some of these tests have been in progress for several years. In 1896 the tests were on thin land that had been cropped for many years without manure. In all years the land used for oats was in corn the year before. The fall of '95 and winter of '95-'96 were dry, the spring of '96 opened early, but there was heavy frost in the middle of April, which did not hurt the oats, however. On June 10th rust set in and by June 20th every plant was covered from the ground up, stems, blades and hulls. This condition prevailed over most of Kansas.

Taking the average of four years' tests, fall plowed land and that not plowed at all, have given about the same yield, and spring plowed land has given better results than either. Disking and listing were tried three years and found not profitable.

SEED CORN GERMINATION.

In response to notices sent out for samples of corn to test germination, sixty-two have been tested at the Iowa Experiment Station from various parts of the state. Germination tests indicate that the crop of 1896 is not as bad as has generally been supposed. It germinates well where it has been kept in dry places.

The pop corn seed of 1894 and 1896 have shown a high percentage of germination. One hundred per cent germinating. Sweet corns have not germinated as well. These germination tests indicate that all corn kept in open cribs or shock where rain has had easy access, should not be used for planting. Seed kept in dry places germinates well, so that farmers need not purchase expensive seed—the changeable conditions of moisture and drying greatly injuring the capacity for germination. Corn may show a high percentage of germination in laboratory and yet fail to germinate well in the field. If the weather is warm and soil has a sufficient quantity of water, the laboratory and field tests will nearly coincide, but with a soil soaked with water and cold weather, there will be a considerable loss.—L. H. FANDEL, Botanist, Ames, Iowa, April 24, 1897.

THE NEW CELERY CULTURE.

The essential difference between the new celery culture and the old ordinary culture, described by L. F. Kinney of the R. I. Station, lies in the fact that three or more times as many plants are grown to the acre by the former as by the latter method. That is, the new celery culture anticipates intensive cultivation of the highest order, and with this it has been proven that enormous crops of celery of good quality can be grown from small areas.

By the "new culture" celery plants are set from eight to twelve inches apart each way in beds, and when skillfully managed very large yields are secured, but when the beds are neglected often proportionately large losses are sustained.

MASSACHUSETTS PLOUGHMAN

BOSTON, MAY 8, 1897.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

BRIGHT, clean tools are usually owned by a bright farmer.

LEARN which is your most successful crop and stay by it.

SUCH work as sawing and chopping wood is best let out by the job.

WHICH is the more desirable; a good article to sell or a good market?

FROM now until August is the season when time and energy are money indeed.

EVERY man fancies there are better chances in some other part of the world.

If all farmers were equal to the best farmers, who would buy so much produce?

To carry a bushel of corn by lake and canal from Chicago to New York costs only five cents for freight.

AN English authority asserts that light soils lose and heavy soils gain by being exposed to the action of the air.

THE man with a good grass farm, good cows and a retail milk route, is not complaining so very much about the times.

WHEN walking about the farm keep your eyes wide open. An occasional tour of observation is by no means time wasted.

THE prospect of a tariff on wool has given a forward push to the sheep industry, and breeding stock is in better demand.

THE country is swarming with swindlers trying to get farmers to sign various papers which later on turn out to be promissory notes.

KEEP your money busy. Grow quick crops and second crops. Sell them promptly and set the cash at work providing for new crops.

FARMERS do not make direct use of the experiment stations so much as they might. Soil, cattle food, fertilizers and manures are analyzed free of charge.

CATAWBA grapes have only recently disappeared from Boston market. The longest keepers were selected fruit carefully handled and stored at a temperature nearly down to freezing.

THERE are two implements which are not very generally seen on New England farms, but which should be owned by every farmer. One is a disk harrow and the other a Breed's weeder.

DON'T depend upon the Legislature or the tariff to make your farm pay. More likely they both will try to reap some of your crop. But the hustler will come out all right, the times be they easy or hard.

THE very largest crops are often produced at too great an expense in proportion to the increase in bulk. Small crops do not average a profit at all. Aim for the crop which will return the most for the money invested.

That persistent champion of Russian apples, Dr. T. H. Hoskins of Vermont, has found a Russian seedling resembling the Baldwin and will test it in hopes of finding it hardy enough for Northern Vermont and Canada.

ROAD repairing is often attempted by those who do not know how. A trip through rural New England discloses scores of bungling jobs where the main idea was evidently to make most of the road impassable with stones and rubbish.

SEEDS are so cheap of late years that it hardly pays to grow any of them for the farm garden of ordinary size. Seed growing is a business by itself, and even the market gardeners who use very large quantities buy a great deal of it from the seedsmen.

It is of the first importance when buying fertilizers for home consumption to consider their cost with reference to what they promise to furnish. The high priced fertilizers may prove in many instances cheaper than the lower priced ones—when judged from that standpoint.—Prof. C. A. Goessmann.

THE investigating committee from the State Legislature has been testing the tuberculin test in a novel way this week. Some cattle which had been tested with tuberculin and did not appear to react to the test, were brought by the committee and slaughtered at Brighton. The idea is to determine by examination whether the test ever skips diseased animals. The cattle selected were those of the Draught and Lowell herds which did not respond to the test. Seven tuberculous cows, it is alleged, were found in the lot of twenty. If such prove to be the fact, there is apparently something the matter with the test or its application.

There is more calarrh in this section of the country than all other diseases put together, and until the last few years was supposed to be incurable. For a great many years doctors pronounced it a local disease, and prescribed local remedies, and by constantly failing to cure with local treatment pronounced it incurable. Science has proven catarrh to be a constitutional disease, and therefore, requires constitutional treatment. Hall's Catarrh Cure, manufactured by F. J. Cheney & Co., Toledo, Ohio, is the only constitutional cure known to medicine. It is taken internally in doses from ten drops to a teaspoonful. It acts directly on the blood and mucous surfaces of the system. They offer one hundred dollars for any case it fails to cure. Send for circulars and testimonials. Address—F. J. CHENEY & CO., Toledo, O. Sold by all druggists, 75c.

TOPICS OF THE WEEK.

Tennessee is happy over her Centennial exhibition officially opened the first of May. After the usual formal exercises, the machinery was started by President McKinley, who pressed the electric button at Washington. The gates open on a million-dollar exposition. This in addition to the appropriations made by the various countries of Tennessee for their own displays and by other cities and states for special buildings. Every state of the Union is represented here, and well nigh every country on the globe has something which stands for its civilization. There are about a dozen large buildings and many smaller ones, all devoted to their special departments. The Agriculture building is 300x200 feet, and the central dome, the feature of the design, rises to a height of 100 feet, flanked on either side by three minor domes. The greatest live stock display ever held in the South will open in September and about \$50,000 will be given as premiums. The exhibition is said to be superior to those held at Philadelphia and Atlanta. It will close the last of October.

English steel makers are becoming alarmed at the success of the American product. Consul Parker, of Birmingham, directs special attention to the means that have enabled our steel men to bring their ores 600 to 800 miles to blast furnaces, carry the finished product 500 miles from the interior to tide water at New York and thence transport it a distance of 3200 miles by sea, and compete easily with British home-made steel. The expert believes that the most remarkable of these means is the gigantic scale upon which American iron-making plants are built and operated. One American furnace produces more than eight times as much steel as a British furnace, and about forty of the former would have produced all of the iron that was made last year in England by 362 furnaces. One American mill produces 30,000 tons per month, which is more than the total output in Great Britain. American steel workers are paid double the wages given in England.

Trinity church in New York city celebrates this week its 200th anniversary. The charter was signed May 6, 1697, in the reign of King William III. The building is located in the very centre of financial and commercial New York. The church owns real estate to the value of many millions, and the congregation includes many of the wealthiest people in the city.

During the week the murder trial of Lorenzo W. Barnes has been going on at Lowell. Barnes is accused of the murder of farmer John Dean of Maynard. The victim, seventy-six years of age, was found dead in the kitchen of his farm house. Barnes had been seen coming from the direction of Dean's dwelling. Money and papers belonging to Dean were found on his person. Barnes told the officers he found the money and the bills on the road near Dean's house. The trial will probably be concluded sometime next week.

Boston's problem of street travel was partly solved by the trolley lines and by the subway scheme, but the plan will be incomplete until the completion of an elevated railway or similar system. The trolley lines provide for the suburbs, the subway will take care of the most crowded centre, while the elevated will serve as a connecting link between the other two. By building a continuous system over which trains of electric cars can be run from Roxbury Postoffice to Charlestown Neck, and from South Boston Point to Harvard square in Cambridge, routes and a method are provided which will give speed where for many years past the procurement of speed has been impossible. It is generally assumed that an elevated road will be granted a charter.

Cambridge has been holding a two days' public celebration of ten years of prohibition. Cambridge is the only large city in the State which has continued to license without a break for so long a period. The result was found to be a decrease in the expenses for police and for care of the poor, and a gain in real estate values. The temperance element of all churches and religious sects and of other societies were united, and concerted action was secured. This plan of union of the entire temperance sentiment has become known the country over as the Cambridge idea.

Nothing of special significance has marked the business situation during the past week. The floods, the Eastern war, the Grant celebration and the tariff delay are each responsible for a little of the slowness which has ruled the commercial world. The boot and shoe business shows some improvement, as dealers are stocking up to provide against a rise in prices caused by the duty on hides possibly impending. Other manufacturers show no gain, and sales are dull. Wheat and corn are lower.

The practice of duelling has been revived in Chicago in a rather absurd manner. A little glade in Lincoln Park, Colonel Jerry Busk and William L. King met Sunday, on the "field of honor." A quarrel began the night before in a Chicago barroom was settled according to the code duello. At the regulation distance of ten paces the combatants stood, bareheaded, while the wind beat the rain against their faces. The two revolvers came up simultaneously. A succession of shots snapped out, but both men stood unscathed. But wounded honor had been satisfied. The affair began on Saturday night at the Lansing Hotel, when an altercation arose between Colonel Busk and Mr. King, both guests of the hotel. The lie was passed. Colonel Busk is a

Virginian of fifty years. Mr. King is a son of the late W. W. King of Massachusetts, a noted lawyer, and is about thirty years old.

General Grant's project for the establishment of a naval coaling station in Samana Bay, Santo Domingo, may yet be realized. According to Mr. Henry M. Smythe, minister to Hayti and chargé d'affaires to Santo Domingo under the Cleveland administration, the Dominican Government is ready to cede such a station to the United States without asking for the payment of a dollar. In a letter recently written by Mr. Smythe to a former friend in Washington, however, he says that he discussed with the Dominican foreign office a treaty which embraced the following heads and divisions: Commerce, navigation, extradition and reciprocity of interest and concession. Under this latter division he obtained the concession of a coaling depot for the use of the American Navy during the continuance of the treaty, on the sole condition that "coaling facilities" be allowed the Dominican Navy in American ports. The coaling station or depot was to be located at any point in the Bay of Samana, or in either of two fine harbors east of Santo Domingo, on the Caribbean Sea.

The war between Greece and Turkey will probably soon be ended. The Greeks will, perhaps, make a final stand at Pharsalos, but they are fast losing courage and stand but little chance of permanent success. They have shown but little evidence of the heroic endurance of their ancestors. The powers will, it is said, arrange terms as favorable as possible to the vanquished.

The most interesting steam power invention recently brought to notice is the new English turbine driven boat, named Turbina, which is said to have made a speed of 32.34 knots, or a rate just short of thirty-eight miles an hour, the highest yet recorded, and a speed which would carry an ocean steamer across the Atlantic in three days and ten hours. If the turbine engine can be used in large vessels great changes are likely to take place in marine navigation.

Work has been pushed forward very fast on the Nashua river waterworks. The great tunnel from Clinton to West Berlin was completed this week, and a person may walk from Clinton to West Berlin, a distance of 21-2 miles, underground. The boring has been done from five points, east from the shaft at the dam site, west from the portal at West Berlin, and in both directions from three shafts in between. In other words, eight different tunnels were bored, and so accurate were the engineers in their work that the heads of the adjacent tunnels came together within a small fraction of an inch in each of the four meetings. The tunnel is ten feet high. Water will probably be turned into the tunnel by the first of September.

Tuberculin Improved.

Dr. Koch, the German scientist who invented tuberculin, has discovered a new process. The complaint was sometimes made that the use of the fluid produced abscesses, but the new form of tuberculin is, he claims, free from that liability. As stated in his article in a German medical paper, he no longer makes the lymph with dead bacilli, as they caused the formation of abscesses. Nor does he use the undestroyed or unchanged bacilli, since they could not be absorbed. He now uses the bacilli fresh and active. They are ground in a mortar, and those remaining whole are thrown out by a centrifugal machine.

With subsequent distillation a series of completely clear fluids is secured, and with these Dr. Koch has obtained resorption. This lymph has practically the same effect as the tubercle antioxin, but without the abscesses. There is some danger in the process. The germs are fresh and virulent and are handled dry. "I do not think the danger connected with these experiments to be little," declares Dr. Koch, "and I must confess that I often have had a feeling as if I were dealing with explosives."

Dr. Koch thinks the new form of tuberculin is much more effective as a cure for consumption than the old form, but no extravagant claims are made. He declares that some cases have been, to all appearance, cured, but he suspends judgment until danger of relapse is over. Nothing is said about the value of the new tuberculin as a test for tuberculosis in cattle, but the probability is that it may supersede the present form of the testing fluid.

DURING the latter part of June the western roads will, in all probability, have in effect a rate of \$25 from Chicago to San Francisco. During the first part of July the same rate will be in effect from San Francisco to Chicago. This rate, which is less by \$10 than half the regular rate, will be the result of a disagreement as to the manner of handling Christian endeavor business. Rates from Boston will no doubt be correspondingly low.

PROFESSOR ATWATER of Storrs has planned to test the truth of the various statements about the milk of tuberculous cows, by examination of milk of cows about to be slaughtered and of the organs after slaughter to learn the relation between the infection of the lungs and udder and the infectiousness of the milk. Definite experiments along this line are greatly needed to take the place of assertion, analogy and guesswork.

Hood's Pills
Cure sick headache, bad taste in the mouth, coated tongue, gas in the stomach, distress and indigestion. Do not weaken, but have tonic effect. 25 cents. The only pills to take with Hood's Sarsaparilla.

6% Iowa Farm Mortgages

Are Universally Accepted as the Safest and Best. We have handled them for 26 years without loss.

ELLSWORTH & JONES,
Established 1871. Iowa Falls, Iowa.
Chamber of Commerce Bldg., Chicago.
208 Tremont Bldg., Boston, Mass.

Read and Run.

—Prince Luigi of Italy is coming to America to try to ascend Mount St. Elias.
—A snow fall of two inches surprised the residents of Upper Sandusky, O., this week.
—A. C. Porter, formerly governor of Indiana and minister to Italy, died Sunday.

—A deep-water harbor at San Pedro, Cal., will be constructed at a cost of \$2,900,000.

—The Young Men's Christian Association will hold its session of 1896 in Denver, Colorado.

—The Columbian Museum of Chicago will this summer send out an expedition to study various Indian tribes in America.
—President McKinley and Secretary Alger will attend the reunion of the Army of the Potomac at Troy, N. Y., on August 20.

—Colonel A. E. Buck of Georgia, new minister to Japan, has accepted a reception from negroes, and polite society is shocked.

—The trouble at the Boyd-Corey shoe factory, at Marlboro, Mass., will probably be settled by the introduction of a profit-sharing system there.

—Ida Duncan and Bertha Merriman, comely young women, were covered with scalding tar at Weston, W. Va., by masked men; Miss Duncan may die.

—Mayor Strong of New York, has received a letter from Sir Julian Pauncefote, congratulating him on the success of the Grant monument parade.

—Mary, Lula and John Hatfield were burned to death in a cabin five miles from Steedville, Tenn., their widowed mother having locked them in her absence.

—The Odd Fellows lodges of Lowell united at Odd Fellows' Temple, Sunday, in the observance of the seventy-eighth anniversary of the establishment of the order in America.

—A young man named Lapham, who was struck in the head by a pitched ball while playing baseball in Johnston, R. I., Saturday, has been in an unconscious condition ever since. It is feared that he will die.

—Set of 12 Portfolios, 16 full page photos each 13-1/2 x 11, 192 pages in all, subject, "Beautiful Paris," edition cost \$100,000, given absolutely free with beautiful case, by Dobbin's Soap Mfg. Co., Philadelphia, Pa., to their customers. Write for particulars.

—Another sensation rivaling the H. H. Holmes butchery has been developed in the conviction of Fred Hallmann at Gibson, Ill., for the murder of Mrs. Fred Geddes. It is believed that this man is responsible for the death of six women, all of whom were strangled. Hallmann's supposed victims have all been Germans.

—The new United States revenue cruiser McCulloch has reached Philadelphia after two days' official test at sea. The new vessel has proven herself to be the fastest cutter in the United States revenue service. For four continuous hours of steaming her mean average speed was 17.34 knots an hour. A knot is a little more than a mile.

—The farmhouse of John Hesslin, at Parker's Corner, near Groveland, was discovered to be on fire at one o'clock Tuesday morning. The Hesslin family had barely time to escape in their night clothes, so rapidly did the flames spread. The horses and the live stock in the barn were rescued. The loss to the barn and dwelling is very heavy, being estimated at \$12,000.

—The New England Live Stock Insurance Company of Boston, which was admitted in 1891 by a special charter of the Legislature to do business in the state, has had its charter revoked by the Insurance Commissioners for non-compliance with the provisions. It was required that a certain amount of money be placed on deposit in Maine, which requirement was not complied with. The commissioners called the company's attention to this with no satisfactory results, and, accordingly, its license has been revoked.

Against Oleo.

The oleo fraud is receiving hard blows from the Legislatures of several states. The Connecticut Agricultural Committee falls in line by reporting a bill which provides that the commissioner and his deputy shall have free access, at all reasonable hours, for the purpose of examining into any suspected violation of the law, to all places and premises, apartments of private families keeping no boarders excepted, where the commissioners or his deputy suspect imitation butter to be made, sold, kept or stored; and on tender of the market price of good butter for the same may take from any person, firm or corporation samples of any articles suspected to be imitation butter; and it shall be the duty of the agents of railroad and express companies having knowledge or record of any consignment of imitation butter to inform the commissioner or his deputy. The commissioner may have samples analyzed at the Connecticut Experiment Station or by any state chemist. This bill if passed will facilitate the detection of unlawful sales.

See our SPECIAL OFFER on the sixth page.

May Exhibition.

GOOD SHOW OF FLOWERS AND VEGETABLES AT HORTICULTURAL HALL.

The floral display was especially notable at the May exhibition in Horticultural Hall last Saturday.

The only fruit exhibition was a dish of Roxbury Russet apples and one of Waterloo peaches. The show of vegetables was large, and all of excellent quality. The asparagus was particularly good for the first of May. W. Nicholson exhibited a dish of Frogmore tomatoes, a new and promising English variety. The cucumbers were unusually good, and so even in merit as to cause much perplexity to the committee. Mrs. M. T. Goddard showed cauliflower, which, though quite small, were of excellent quality, and James Comley brought two dishes of remarkably fine mushrooms, grown in a bed of finely-chopped straw, watered with a solution of nitrate of potash (saltpetre) instead of the usual bed of horse dung. Excellent beets, radishes, parsley, spinach and dandelions were also shown.

The competition for the prizes for wild flowers was very spirited. Mrs. P. D. Richards's first prize collection included a fine vase of Erythronium Americanum (dog-tooth violet), Dicentra canadensis (Squirrel corn), Trillium grandiflorum, Ranunculus fascicularis (early crowfoot), Claytonia caroliniana (spring beauty), Anemone pulsatilla (pulsatilla), and very pretty, seven species of violets, etc. Miss Genevieve Doran's collection was arranged with remarkable neatness, and took the second prize. It included Viola pubescens (yellow violet), V. pedata (bird's foot violet), Pedicularis canadensis (wood betony), Hepatica trilobata (liverwort), etc. Oakes Ames sent a collection including Chrysosplenium Americanum (water carpet), Carpinus caroliniana (hornbeam), Ostrya virginica (ironwood), Myrica asplenifolia, Hylophorum diphyllum, from West Pennsylvania, and Trollius laxus from New Hampshire, etc.

Miss Vivien May Norris brought a collection, including Barbara vulgaris (winter cress or herb of St. Barbara), Anemone thalictroides, etc. There were other collections of wild flowers which we regret that we had not time to note particularly.

Miss Margaret L. Waite exhibited two ferns, Asplenium Thrichomanes and Aspidium marginale; two liverworts, Scapania irrigua and Grimaldia barbatifrons (the latter rare); and two mosses, Diphyllum foliosum and Chamaetum Americanum (pine tree moss).

For the past nine years the three Gillett sisters of Logan Co., Illinois, have been working an estate of 4200 acres left them by their father.

The farms are divided into small sections, which are tilled by tenants with whom they divide the crops. These women ride thirty and forty miles a day on their tours of inspection. They devoted their entire time to the farms for the first few years after they assumed the management, and now the land yields twice as much as it did at the time of their father's death.

Corn is their principal product and the average yield is sixty bushels an acre. They have drained a lake of 400 acres by digging a ditch a mile and a half long. The young women are practical agriculturists, having picked up much of their knowledge going over the farms with their father, and yet they are finely educated, speak French and have a taste for art, literature and music.

They are intelligent students of experiment station reports, and are enthusiastic over the occupation of farming.

Foreign Grain Crop.

The wheat in Great Britain, as reported by English authorities, is irregular and of color, and it is not thought that it will come up to an average crop even with a fine summer. It is certain the barley crop is below the average, but the weather has suited oats.

Only a preliminary estimate of the wheat crop in France (37,500,000 quarters) has been made. It shows it is likely to be the smallest since 1894. We must therefore be prepared to find France a strong competitive buyer from September, instead of, as in the past two years, a small buyer of Russian and American wheat, and an exporter of flour to the United Kingdoms.

In Germany, Austria, Italy and Spain the agricultural outlook is satisfactory. Russia promises an average yield. The fall in the price of oats warns farmers that the acreage is overdone. The competition between Russia and America will be formidable, with low freights from those countries.

Country Real Estate.

Donald Ross, of Hudson, has sold his village farm, with choice buildings, to A. A. Grimes of Somerville, for his own occupancy.

The George A. Williams farm of forty acres, fronting on Centre street, Middleboro, has been sold to Herman Wirz, who buys for \$2000 and taxes.

Mrs. Mary Jones has sold her estate on Concord street, Framingham, near the State camp grounds, to Charles E. Caldwell of Chicopee, who has just retired from the master mechanicship of the Ames Plow Company.

Dr. Richard Hogner of this city has bought the H. L. Sullivan estate in Franklin street, Mansfield, with its fine old-style buildings, bordering a small lake. One of the boundary lines of the estate is the old Colony line between the Massachusetts and Plymouth colonies.

SECRETARY WILSON is working for an increase of the export butter trade. One move will be the improvement of freight facilities.



PATENTED MARCH 16th '97

Literary Notes.

The May number of THE DELINEATOR is called the Commencement number, and its resume of up-to-date modes includes a lengthy illustrated article on the appropriate attire for this season's fair girl graduates. The lithographic plates show the summer styles in costume and millinery. The literary miscellany of the number is excellent, one of the most noticeable papers being the first of a series of "Metropolitan Types," by Jennie Drake, author of the "Metropolitans," one of the cleverest novels of 1896. Lilian Whiting discusses the social life of Boston from a pleasantly personal standpoint. In "Van Camp's Choice," Frances Courtney Baylor tells the story of a courtesan as persistent as it was unconventional. Dr. Grace Peckham-Murray's Talks on Health and Beauty is this month devoted to the Care of the Eyes. Ladies seeking a new occupation should read Shariot M. Hall's paper, "How to Make Blue Print Souvenirs." "A Group of Entertainments" will especially interest young housewives. In Seasonable Cookery the processes of the French kitchen are explained and commended. Mr. Vick's Flower Garden has firmly established itself in his readers' good graces, and there are also new ideas in the various departments devoted to fancy needlework, knitting, crocheting, etc., and a review of the new books.—New York: The Butterick Publishing Co., 7 to 17 West Thirtieth street.

TABLE TALK for May sustains its reputation of being the "Ideal Housekeeping Magazine." Among the many articles that will delight the housewife is the second of a series of articles, "The Garnishing" of dishes, with several illustrations, showing how attractive they may be made. These articles alone are worth more than the price of a year's subscription to this truly helpful magazine. Other articles equally valuable, as "Canning and Preserving," by Mary Joyce, an authority on the subject; "Some Unique Lunches," by Mrs. Kingsland; "Edible Weeds," by Ethel Ramsey, will be of greatest value to housekeepers who take a deep interest in the variety of their table during the early summer months. "Sandwiches and Drinks," by Miss C. C. Bedford, will, we are sure, be appreciated by all classes of careful housewives. The "Housekeepers' Inquiry" Department, the "New Bill of Fare," and other articles not mentioned make this issue worth securing. Price 10 cents. Free copies, however, of other numbers will be sent to any of our readers by sending their name and address to Table Talk Publishing Co., Philadelphia, Pa.

Old Farmington is one of the most historic and beautiful of Connecticut towns. Its beginnings were far back, and it has always had an important life. It has been famous for fifty years as the seat of Miss Sarah Porter's school for young women. Perhaps there is no young women's school in New England which has had a better name and more constant prosperity. Miss Porter's father, the Rev. Noah Porter, was long the pastor of Farmington, and here, too, her brother, the distinguished president of Yale College, spent his youth. The town is rich in associations and traditions, and furnishes a most attractive theme for the magazine writer. Mr. William Rote writes about it lovingly and charmingly in the May number of the NEW ENGLAND MAGAZINE. His story is enriched by a score of beautiful pictures of the old town, and altogether the pages of the article are delightful to turn.—Boston: Warren F. Kellogg, 5 Park Square.

FOUND AT LAST.

Here is an implement that will delight the heart of every farmer—an adjustable lever weeder that combines in itself a perfect weeder and cultivator. This weeder is for sale by the WIRZMAN Agricultural Works of Auburn, Maine, who are represented by Messrs. JOS. BRECK & SONS of Boston, the well-known seedmen and agricultural implement dealers. No one interested can afford to neglect investigating this scientifically constructed implement. It is the only weeder having a lever to adjust the inclination of the teeth. It can be used on all kinds of crops from the time the seed is planted until the crop is well advanced, and takes the place of a cultivator. Messrs. Jos. Breck & Sons will gladly give any information concerning this implement to anyone who will write them. We will say, however, that the price of this, ten dollars, makes it an extremely economical as well as desirable farm adjunct.

The bull calf by Brown Bessie's Son out of Fancy Bee, recently advertised in this paper by Hood Farm, Lowell, Mass., has been purchased by Mr. Weston Lewis of Gardiner, Maine. He also purchased three fine heifers—Bernuda of Hood Farm, Appella 4th of Hood Farm, and Mitty 3rd of Hood Farm, the latter being left to the care of Mr. Lewis. With this grand young bull and such choice heifers as those named, Mr. Lewis certainly has a good foundation for a fine herd of thoroughbred Jerseys. Maine breeders seem to be securing some of the richest prizes from the famous Hood Farm herd, as several fine animals have been shipped to that State recently.

What We Inherit.

We are not to blame for. We cannot be held responsible for the dispositions and tendencies which we derive from our ancestors, nor are we responsible for the germs of disease which may manifest themselves in our blood as a heritage from former generations. But we are responsible if we allow these germs to develop into serious diseases which will impair our usefulness and destroy our happiness. We are responsible if we transmit to our descendants the disease germs which it is possible for us to eradicate by the use of Hood's Sarsaparilla, the one true blood purifier. This medicine has power to make rich red blood and establish perfect health in place of disease.

The spider produces silk of a fair quality; but the difficulty of rearing spiders and the small quantity of product from each insect has caused the abandonment of all efforts to produce spider-silk.

See our Special Offer on the sixth page.

BUG DEATH

(SAFE TO USE—NO ARSENIC) GUARANTEED TO KILL IF USED AS DIRECTED OR MONEY REFUNDED.

KILLS POTATO, SQUASH AND CUCUMBER BUGS, CURRANT AND TOMATO WORMS, GREEN FLY OR LOUSE ON ROSE BUSHES.

ASURE PREVENTIVE OF BLIGHT OR POTATO RUST.

MARVELOUS FOR VEGETABLE AND HOUSE PLANTS APPLIED DRY WITH ECONOMY SHAKER. NO WATER TO CARRY. WILL NOT BLOW OR WASH OFF. LESS APPLICATION DURING SEASON SAVES LABOR.

1 LB. PKG. 15¢ 3 LB. PKG. 35¢ 5 LB. PKG. 50¢ 12 LB. PKG. 1.00 ECONOMY SHAKERS, 50¢ RUBBER ATOMISERS, 75¢ EACH. FOR SALE BY ALL LOCAL DEALERS DANFORTH CHEMICAL CO. LEHUNTER, MASS.

Great Profit Made

BY INVESTMENTS IN STOCKS OF COMPANIES OWNING USEFUL INVENTIONS.

The greatest profits to investors have come from the stocks of companies owning useful inventions. Western Union Telegraph, Pullman Palace Car, Bell Telephone and Edison Electric stocks are notable examples. Western Union's capitalization was originally \$500,000 and the stock was offered at \$30. It is now \$100,000,000 and the stockholders receive \$5,000,000 a year in dividends. Bell Telephone stock advanced from \$10 per share to over \$30, and has paid dividends of about \$16 per share yearly for many years. An investor who bought 20 shares of the original Edison Electric stock at \$5, costing \$900, sold \$90,000 for ten shares.

Many prominent men in banking, railway and financial circles predict that American Stone Pile stock will have the same history as the stocks mentioned, because the innumerable uses of the new stone pile in the construction of piers, jetties, docks, breakwaters, bulkheads, sea walls, dykes, dams, levees, railway trestles, foundations for buildings, bridges, lighthouses, fortifications, etc., make it a certainty that the stock will pay substantial dividends and steadily increase in value.

The rebuilding of the old-fashioned levees destroyed by the great floods in the Mississippi Valley will give a vast and profitable business to the American Stone Pile Company, as they build levees that are absolutely indestructible and will last forever.

American Stone Pile stock is now selling at \$20. The par value is \$100 a share—full paid and non-assessable. This stock will enter the ranks of the solid dividend payers and command a price above par. There are no bonds nor mortgages ahead of American Stone Pile stock, so all the earnings go direct to the stockholders. The demand for permanent, indestructible piles to take the place of the temporary wooden piles heretofore used insures an immensely profitable business to the American Stone Pile Company from all sections of the United States.

The sums to be expended in marine construction work are enormous.

The City of New York alone is authorized by the Legislature to spend \$5,000,000 a year in building new piers, bulkheads, etc. An ex-president of the Board of Dock Commissioners said: "There is an immense fortune in this stone pile."

An influential politician who is a stockholder says, "We are sure to see some of the best will make American Stone Pile stock worth \$100 a share. The rich and influential capitalists and powerful political leaders are certain to be interested in this company are certain to make it a magnificent success."

The general offices of the company are in the United Bank Building, 2 & 4 Wall Street. The principal stockholders are well known financiers and practical business men of high standing and integrity, whose names are a guarantee of honest, trustworthy, able and intelligent management. Among them are: G. A. Haynes, Esq., capitalist, New York; S. J. Gilford, Esq., capitalist, Dunkirk, N. Y.; Eugene Harvey, Esq., Vice President, banker, Drexel Building, Philadelphia; R. E. Dayton, Esq., Counsel of the company, Temple Court, New York City; H. L. Bowdoin, Esq., Secretary; M. Hoff, Assistant Secretary; George D. Hilyard, Esq., contractor, New York; E. E. Newwood, Esq., cashier Rockville National Bank, Connecticut; W. A. Childs, Esq

THE HOUSEHOLD.

A PRESIDENTIAL JINGLE.

First Washington, the chieftain, who conquered the foe.
Next Adams and Jefferson, after Madison, Monroe.
Next Jackson, Van Buren, fill the President's station.
Next Harrison and Tyler, making ten that are past.
To give place to James Polk, who survives as the last.
Until Taylor, the hero of Mexico's war,
Who, dying, makes place for Millard Fillmore.
Next comes Pierce, next Buchanan, who does what he can.
Then Abraham Lincoln, America's man.
Then Johnson among our Presidents appears,
And round "Reconstruction" wide circle he steers.
Next comes the great general, Ulysses S. Grant,
Then General Hayes, whom no hardship could daunt.
Great Garfield, who dies, and then Arthur we vaunt.
Then came Grover Cleveland, the sturdy and firm,
Then Harrison filled out his grandfather's term,
And Cleveland returned to put in four years more.
When McKinley came on and the tariff galore—
And the number of Presidents is now twenty-four.
—Frances E. Willard.

CO-OPERATIVE KITTEN-RAISING.

Desdemona sat in the sun by the kitchen door with her two kittens. Desdemona is a pretty little cat. She used to wear a yellow ribbon that became her well. Now she has outgrown ribbons.

They were sitting in the sunlight together, when Marcella came from the kitchen, where she had been eating her breakfast. Marcella is Desdemona's mother. She had a family of her own in the old barn across the road, no one knew just where.

Now she came down the steps, and stopped to chat with Desdemona, and praise the pretty kittens. These were playful black kittens. They had their eyes open, and were larger than Marcella's own kittens, and could toddle about on their trembling little legs. She called and coaxed them; and they came, rubbing up against her. They were very pretty, these grand-kitties of hers; and she liked them, so she lay down beside them, and sang to them.

Desdemona looked anxious. She called; but the kittens were very warm and comfortable, and they only blinked their eyes at her. She came nearer, and coaxed one away; but Marcella rose, and carried it back.

Then Desdemona remonstrated with her mother. Marcella gently insisted. With a mild authority she said to Desdemona—

"You are a very young cat. You are little more than a kitten yourself. What do you know about bringing up a family? These kittens would be quite ruined. I have brought up a great many families, and I know just what care they need."

Poor Desdemona! She was not at all convinced by this reasoning. She coaxed and fondled her kittens, but Marcella would not let her have them. Then Desdemona "appealed to Caesar," and a very doleful little cat came into the sitting-room and looked up into mother's face.

"Mew! mew!" said she. No; that isn't what she said; but that is the common way of representing cat language. As if cats knew but one word!

Mother knew better. She has learned something of cat language, and she knew something was wrong with those kittens Desdemona was so proud of.

"Please come!" said Desdemona, as plainly as a cat could say so; and mother followed her to the shed. Marcella looked uneasy under mother's reproaches, but she would not leave the kittens. Had she quite forgotten her own family?

Poor little cat babies! They must have been quite lonely and hungry all this time, for it was some hours before their recreant mother returned to them. Not, indeed, until mother had shut Desdemona up in the storeroom with her babies did Marcella return to the barn.

But next day she came again; and mother, looking from the window, saw Marcella carrying a fluffy black ball toward the old barn.

"Marcella, for shame!" cried mother. And Marcella dropped the ball, which unrolled itself, stretched out four little legs, and toddled back to its mother.

Mother says Marcella knew she was not doing right, for she looked very guilty as she went away.

However, the black kittens were too great a temptation for a cat conscience; and next day one of them was not to be found.

Desdemona was heart-broken, and could not be comforted. She wandered about the house, searching in all the corners, and looking wistfully into our faces with her plaintive appeal. Then the boys took up the cause, and declared it a shame, and said the missing child should be found.

In the old barn they called Marcella. At last they heard a faint answer, and Marcella raised her head from a hole in the hay. When the boys had climbed the beams, what a soft, warm nest they found! Four dear, little, gray kittens, and the missing black one, looking out of place among the smaller ones.

They carried them all home in triumph, and Desdemona was overjoyed. Such caressings and fondlings! Such soft, little, tender sounds of endearment!—the kitten, it must be confessed, taking it all much for granted, the ungrateful child!

Marcella seemed pleased with the change, and promptly ensconced herself and family in Desdemona's box. Since then there has been no trouble. Desdemona admitted her inexperience, and yielded the authority to Marcella. They reasoned together, and arranged their domestic duties on a co-operative plan, by which Marcella tends the kittens while Desdemona forages for mice. She keeps the larder well supplied, and teaching her own kittens to catch mice for themselves.

This story is quite true. Desdemona has just brought a mouse, over which one of the black cat babies is growling fiercely. Marcella mothers them all, and washes the faces of kittens and grand-kittens quite impartially.—Adeline Champney, in the Outlook.

SOME EARLY RISERS.

Winter had blown his last blast and everything above ground felt the first breath of spring.

"Hm—m—m, I've been asleep," said some one not five feet from the spot where I stood. I am a young cedar, felt sleepy myself, but had my eyes open. It was about the middle of March and the voice came from the strawberry row. The Misses Strawberry are preparing to come out.

"You're slow," said another, pushing its green cape out in sight. "I've been out a week and am half dressed."

There came a snow squall, then I heard nothing more of them for a week, but they were only waiting. The next warm day those which were out looked down and saw the others beginning to look the cover off and said, "There they come," and then stretched themselves up. But none could come out without a new spring dress—I hate dressmaking—and it seemed slow work.

It was the first of April when I heard a big stir and hubbub. I had been taking lessons of March Wind in blowing, tipping my hat, shaking hands, and gymnastics, and had almost forgotten my neighbors.

There was trouble in the strawberry row now, I knew. Some of them were finishing their spring gowns above ground and said nothing. It was those under the mulch who were in trouble.

One said, "Now, get your back up and push!" and three who were together gave a long push which just stirred the cover and then stopped for breath.

"I've pushed for a week," said another. "I'll smother, I know I will."

A foot farther off I saw a thin, white face just lifting a heavy burden, and heard it draw a breath as it caught the first whiff of spring air. I told March Wind about it and he caught up the blankets and coverings and threw them on one side. When April Rain, the washer-woman, comes, she will find them there.—Juniperus Cedar, Esq., C. E., in Vicks.

THE HOME CORNER.

FREE PATTERN.

By special arrangements with the BAZAR GLOVE-FITTING PATTERNS CO., we are able to supply our readers with the *Bazar Glove-Fitting Patterns* at a very low cost. They are acknowledged by every one who uses them as the simplest, most economical and most reliable patterns published. Full directions accompany each pattern, and our lady readers have been invariably pleased with them in the past. The coupon below must accompany each order, otherwise the pattern will cost the full price.

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Cut this out, fill in your name, address, number and size of pattern desired, and mail it to:
THE HOME CORNER, MASS. PLOUGHMAN, BOSTON, MASS.

Name
Address
No. of Pattern
Size
Enclose ten cents to pay expenses.



7043—Ladies' Wrapper with Watteau Plait.

Turquoise-blue cashmere is here daintily trimmed with cream lace insertion and edging to match. This stylish adjustment is made over fitted lining fronts of basque depth that close in the centre,

the upper portions of which are faced to form a double-pointed yoke. The full fronts are gathered at the top and arranged on the linings under lower edge of yoke. Under-arm gorges give a smooth effect over the hips, the back being fitted with curved side and centre-back seams. The back, presenting the popular "Waist" effect, has a wide box-plait laid at the neck which falls in graceful fullness to the lower edge of the skirt. Below the waist line the seams of the garment gradually expand, affording the requisite fullness to the skirt, which has a foot decoration in the form of a narrow, lace-edged ruffle headed with a band of insertion. At the under-arm seams pointed belt sections are inserted which hold the fullness at the front of waist line in position. The stylish sleeves, of moderate dimensions, are shaped with single seams, the wrists being completed with single bands of insertion and lace. A gathered ruffle, edged with lace and insertion, falls over the sleeves and outlines the lower edge of the yoke-front and simulates a yoke in the back. Cashmere, Henrietta challis and all manner of soft woven textures may be employed in making. Lawn, percale, gingham, batiste, dimity or other cotton wash fabrics will develop daintily in this style with decorations of lace or embroidery. To make this wrapper for a lady in the medium size will require six and one-half yards of forty-four inch wide material. The pattern, No. 7043, is cut in sizes for a 32, 34, 36, 38, 40 and 42-inch bust measure. With coupon, ten cents.

Gowns suitable for all purposes will be of cheviot, serge or tweed in plain or mixed colors, says the Ladies' Home Journal. The Eton jacket, worn with a cotton or silk shirt-waist, or merely a false front, is the favorite way of making these gowns. The refter that buttons or may be reversed is another jacket more suitable for a stout figure, leaving the short bolero for the slender. Mixed goods do not require trimming, and the plain fabrics are lightened with rows, scrolls or hand braiding of Hercules or soutache braid. The trimming is arranged according to the material and figure; cross and lengthwise rows on the skirt, in V panels, on the wrists or covering the sleeve to the puff, and on the edge of the jacket only, or completely covering the latter garment. Small broad-covered or large bone buttons are used. Finely-wadded serge is preferred. Indistinct plaids are liked in tweeds. Cheviots wear well and are selected for rough travelling suits. I would advise having material intended for hard wear sponged. If one can afford silk for lining the skirt it will prove light and keep its shape better than anything else. Plaid taffeta waists are very pretty with any of the woolen materials just written of. Select gray, blue, brown or green effects in a figured goods.

The stirring events which are now taking place in southeastern Europe are topics upon which every intelligent person should be thoroughly informed, says the Watchman. It will be an admirable thing for parents or older brothers or sisters to interest the household in these matters. Instruction and diversion can be most happily combined. Let some skillful member of the family, who can draw a map of generous size, say three feet by six, giving Macedonia and Thessaly by the aid of the best geographical and war maps that are published in the papers, sketch in the mountain passes, and then let the whole household day by day follow the positions of the Greek and Turkish troops. Even young children can be interested in following the changing fortunes of the war, and can be made to understand the plans of the Greeks, and the strategy of Edhem Pasha which is beginning to mark him as one of the greatest generals of modern times. From this it will be easy to suggest an examination of the causes that have made the Turkish army such an excellent fighting machine, and the grievances of the Greeks. That opens a whole series of historical questions, and before you know it, the young folks will be getting out books from the public library to answer the questions the investigation starts. The whole study will be most instructive and afford a novel centre of interest for family life.

The mistress of the ordinary-sized house, being also her own manager and housekeeper, will find it more economical to buy things in large quantities, says Mrs. Rorer in the Ladies' Home Journal. Soap should be bought in large quantities. When it is sent from the factory it is in a green condition, consequently soft, and is much more easily washed; double the quantity will rub off, and one pound will be consumed in doing the work of half a pound of cured soap. As soon as a box of soap is purchased each cake should be taken out, and the whole piled, block fashion, on the upper shelf in the storeroom, or in a dry closet; this will allow the air to circulate around each cake of soap. The water will evaporate and the soap become more valuable.

Sugar sells at such a very close margin of profit that it does not pay to buy it by the barrel, unless one is far out in the country, where the going to and from the market requires an expenditure of time; and, as time is money, it certainly will then pay to purchase in large quantities. As flour improves with age, it should always be purchased by the barrel. There is no exception to this rule, unless it is where the money cannot be commanded to buy the quantity. Perishable articles may be purchased in large cities twice a week, but all dry groceries, such as tea, gelatine, spices, sauces, should be purchased in the fall in sufficient quantities to last during the winter. Coffee is an exception to the rule, unless one buys it green in "the mat" and roasts it once a week. This, of course, is the better and more systematic way of doing, but with our modern methods of living we are apt to buy things prepared to our hand, frequently buying coffee already ground, which, by-the-way, is a great mistake, unless it is kept closely covered in a glass jar. The weight of the coffee may not decrease, but the strength will evaporate, and it will require double the amount of coffee to give the same strength to the infusion. When coffee is purchased in "the mat" the longer it is kept the better and more valuable it becomes.

Where quantities are purchased, a storeroom, of course, is necessary. The storeroom should be in a portion of the house moderately warm, both in winter and summer. It should not be on the north side, where articles will be liable to freeze, because in this same pantry will, of necessity, be kept the canned goods and jellies.

Tea, if purchased in a paper, should be put into glass jars and tightly covered for keeping. Ten pounds of tea can be purchased at a single time, and in this way will not deteriorate, even when kept two or three years.

A subscriber writes the Home Corner that she has failed to make currant jelly which would "stand alone" and asks for a recipe.

Failure in currant jelly making is frequently caused by the use of over-ripe currants, and to secure the best results the currants should be picked as soon as possible a day they have turned red, selecting a dry sunny day, not just after a rain, as in the latter case they will be

too watery for the purpose. They will usually be at their best the very last of June or the first week or two in July. Carefully look over the freshly gathered currants, picking out all the leaves and imperfect fruit, leaving the stems on, and if sandy or dusty, rinse the fruit, draining it thoroughly. Mash the fruit with a wooden potato masher in a porcelain kettle, and let the mashed fruit drain overnight in a jelly bag. If the jelly is desired clear, no pressure should be applied to the bag, only such currant juice as drains through without assistance being used. In the morning, measure out as much sugar as there is currant juice, and put it to heat in the open oven, stirring it often to prevent its burning. Meanwhile, boil the juice for twenty minutes, skimming it frequently, then add the hot sugar and boil from three to five minutes longer or until it thickens on a spoon when exposed to the air. Fill heated jelly glasses and set in the sun until firm, then lay a paper dipped in brandy on the top of the jelly and put on the tin covers or paste paper over the tops. Many housekeepers prefer to pour melted paraffine over the top of the jelly, which will keep it safe from the air and is easily removed when it is desired to use the jelly. In that case, no sheet-cover will be needed. Keep the jelly in a dry, cool place.

Any one who has access to white currants can make a jelly very delicate in flavor and color by using the white and red currants combined. Another variation of currant jelly can be had by using one-fourth or one-fifth as much raspberries as of currants. Less sugar will be required, a little more than two-thirds as much sugar being necessary.

Occasionally failure in jelly making is caused by the quality of sugar used; that having a bluish tinge should be avoided. If the above directions are carefully followed, there can hardly be a failure, however.

Here is a recipe for currant jelly which requires no cooking, being vouched for by a standard authority and recommended as producing a jelly superior in flavor to any other kind.

Cold Currant Jelly.—Crush the currants in an open earthen jar, taking care not to crush the seeds, then pour them on a fine wire sieve and let the juice filter through. When they no longer drip, put them into a coarse muslin bag and squeeze the remaining juice into another dish. This last is to be made into jelly by itself, as it is not so clear as that which has filtered through the sieve without assistance. The first must be examined closely and if not perfectly clear, strained again; then weigh it, and allow two pounds of granulated sugar to one of juice. Mix and stir until it has become perfectly blended, so there will be no grains of the sugar to be seen on the spoon when lifted out. Now cover the jar and put it into a very cold cellar for twenty-four hours, or into an ice-chest, stirring it thoroughly every two or three hours during the day and evening and again early in the morning. It cannot be stirred too much, as on its perfect blending depends success. At the end of twenty-four hours it can be poured into jelly glasses and sealed up. It must be kept in a very cool place, and not used for four or five months.

Illustrated with Over 60 Drawings by F. Oppen, the Greatest Comic Artist in New York.

Over 100,000 copies of the agents' edition in expensive binding were sold at \$2.50 each. This premium edition contains 374 pages, and gives all the reading matter and all the illustrations the same as the copies which sold at \$2.50 each. Over 200,000 copies of the premium edition have already been sold.

There is a bushel of fun in every chapter.

Its Pictures are Just Killing

This book was written under the inspiration of a summer season 'mid the world of fashion at Saratoga, the proudest pleasure resort of America. The book takes off Follies, Flirtations, Low-necked Dressing, Dudes, Pug-dogs, Tobogganing, and all the extremes of fashionable dissipation, in the author's inimitable and mirth-provoking style.

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SPECIAL OFFER: THE HOME COMPANION and "SAMANTHA AT SARATOGA" SENT FREE TO ANY ONE SENDING US A NEW PAID IN ADVANCE SUBSCRIBER.

Motherhood.

A mother who is in good physical condition transmits to her children the blessings of a good constitution. The child fairly drinks in health from its mother's robust constitution before birth, and from a healthy mother's milk after.

Is not that an incentive to prepare for a healthy maternity?

Do you know the meaning of what is popularly called the "longings," or cravings, which beset so many women during pregnancy? There is something lacking in the mother's blood. Nature cries out and will be satisfied at all hazards. One woman wants sour things, another wants sweets, another wants salt things, and so on.

The real need all the time is to enrich the blood so as to supply nourishment for another life, and to build up the entire generative system, so that the birth may be possible and successful.

If expectant mothers would fortify themselves with Lydia E. Pinkham's Vegetable Compound, which for twenty years has sustained thousands of women in this condition, there would be fewer disappointments at birth, and they would not experience those annoying "longings."

In the following letter to Mrs. Pinkham, Mrs. Whitney demonstrates the power of the Compound in such cases. She says:

"From the time I was sixteen years old till I was twenty-three, I was troubled with weakness of the kidneys and terrible pains which my monthly periods came on. I made up my mind to try Lydia E. Pinkham's Vegetable Compound and was soon relieved. After I was married, the doctor said I would never be able to go my full time and have a living child, as I was constitutionally weak. I had lost a baby at seven months and a half. The next time I commenced at once and continued to take your Compound through the period of pregnancy, and I said then, if I went my full time and the baby lived to be three months old, I should send a letter to you. My baby is now seven months old and is as healthy and hearty as one could wish."

"I am so thankful that I used your medicine, for it gave me the robust health to transmit to my child. I cannot express my gratitude to you: I never expected such a blessing. Praise God for Lydia E. Pinkham's Vegetable Compound, and may others who are suffering do as I did and find relief, and may many homes be brightened as mine has been."—MRS. L. Z. WHITNEY, 5 George St., E. Somerville, Mass.



Five Fixed Facts.

FACT No. 1. GOLD MEDAL is the People's Flour.
FACT No. 2. GOLD MEDAL is the most economical flour to use.
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MOSELEY'S OCCIDENT CREAMERY FOR TWO OR MORE COWS PERFECT CREAM SEPARATOR. SEND FOR CIRCULARS. BOSTON & FINEST BEE, 6, CLINTON, IOWA.

GREAT BARGAIN. French Roof House of 16 rooms at Savin Hill. In good repair, with hot and cold water and all modern improvements. From 7000 to 8000 feet of land. Set back from street about 30 feet, making good front yard. Will sell for one half of its first cost, which was \$15,000. This is a fine place for little money. Apply to MASS. PLOUGHMAN, 178 DEVONSHIRE ST., BOSTON, MASS.

The Funniest Book of the Century

"SAMANTHA AT SARATOGA; or RACIN' AFTER FASHION."

By JOSIAH ALLEN'S WIFE.

Illustrated with Over 60 Drawings by F. Oppen, the Greatest Comic Artist in New York.

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REASONS FOR USING Walter Baker & Co.'s Breakfast Cocoa.

1. Because it is absolutely pure.
2. Because it is not made by the so-called Dutch Process in which chemicals are used.
3. Because it is of the finest quality and is used.
4. Because it is made by a method which preserves unimpaired the exquisite natural flavor and odor of the beans.
5. Because it is the most economical, costing less than one cent a cup.

Be sure that you get the genuine article made by WALTER BAKER & CO. Ltd., Dorchester, Mass. Established 1780.

WALTER BAKER & CO. LTD., DORCHESTER, MASS. ESTABLISHED 1780.

OUR HOMES.

"TIME TO TINKER 'ROUND!"

BY PAUL DUNBAR.

Summa's good, wit on a-shin,
Spring is nice with green and grass,
An' dey's some things 'bout wint'ar,
Dough hit brings de freen' blas',
But de time dat is de time,
Wethah it's green or brown,
Is w'en de rain's a-pourin',
An' dey's time to tink' 'round."

Den you men's de mule's o' ha'n's,
An' you men's de mule's o' ha'n's,
Hummin' all de time you wuz,
Some o' common kind o' air,
Eva' now an' then you looks out,
Tryin' mighty ha'd to frown,
But you can't, you's glad hit's rainin',
An' dey's time to tink' 'round."

Oh, you 'tens lak you so anx'ous
Eva' time it so't o' stops,
W'en hit goes on, den you reckon
Dat de wet 'il he'p de crops,
But hit sin't de crops you's afah;
You know w'en de rain comes down
Dat hit's wet out fo' wuz,
An' dey's time to tink' 'round."

Oh, dey's fun inside de co'n-erib,
An' dey's lafin' at de ba'n;
An' dey's allus some one jokin',
Er some one to tell a ya'n.
Dah's a quiet in yo' cabin,
Only fu' de rain's soft soun';
So you's mighty blessed happy
W'en dey's time to tink' 'round."

—Outlook.

BACK TO A PRISONER'S CELL.

A TRUE STORY.

Some ten years ago, said the village preacher, there came to one of the thrifty, growing towns of Kansas a young man full of enterprise and energy. He soon ingratiated himself into the hearts and business enterprises of the little city. He grew popular and he was trusted. Older men asked his advice in financial matters. Many placed their money in his hands as confidently as they would have deposited it in a bank. A sister followed him from their Eastern home, and he tried to make a place for her husband in his business. But, somehow, the people did not take kindly to the new partner. They were not accustomed to so much extravagance and display. At first they feared for their friend, and then they began to fear him.

There was springing up between trusting and trusted that subtle estrangement which can only be felt at first, but divided so surely and widely at last that suspicion which has no word to express it at first, but finds words for itself soon. It was only a little less heartiness in the grasp of the hand, less cheeriness in the "ing of the voice, more stately politeness and less of careless good fellowship, but the young man felt it keenly.

Creditors had begun to speak to him of mortgages that fell due and of other investments they contemplated, when one day his brother-in-law made a "deal" which called for some thousands of ready cash—or bankruptcy.

"You'll have to back me, Will," he said, as he told of his venture.

Will Clayton was silent for several moments before he asked, "What with?"

"Two hundred or so. I paid Widow Wells last week."

"Could you borrow on your interest in the mill?"

"I gave that up some time ago. Couldn't carry so much."

"Maybe you can afford to lose that way. I've got Lou and the children to look out for. But I've got to have \$5,000 by Thursday, and your credit is better than mine. I've no land I can mortgage."

"Neither have I," said Will's answer to this hint. "I was Wilson's answer to the Wilson place yesterday. He wrote for a settlement and that's the way I answered him." Then he added, "Howard, I'm going to be married next month and I want to straighten out my business first, so I know where I stand."

Then came a long talk about their business entanglements. When they rose to leave the office Howard was saying:

"It's a sure thing. We'll make enough to pay everything. The bank will take that security, and Wilson is a thousand miles away. Everything will be settled before any one knows anything about it."

And the next day Will Clayton borrowed \$5,000 and gave a mortgage on the Wilson farm.

That night, sitting beside Katie Miller in the little parlor, his head between his hands, he told her everything, and the penalty should it be discovered. There was no penitence in the story, for he was not conscious of a desire to wrong any one. But there was coming over him a terrible dread from which he could not escape.

"You will never marry me now, Katie," he moaned, and then came a great sob. And she, seeing as only a loving woman does, how the crime had been done to save his friend from disgrace and failure, did what many another loving, trusting, short-sighted woman has done. She took his hands down from before his face and said, "We will be married next Sunday evening after church." Then playfully, "We finished my dress today." Then more gravely, "They will trust you if they see that I do—and papa."

And he did not refuse the sacrifice. And the sword of Damocles—did it threaten the two any more that they were wedded? Is trouble any harder to a loving wife than to a loving maiden?

How quickly events hurry by when a crisis is at hand! The close of another week found officers waiting to take Will Clayton to jail.

"Good-by, Katie. Thirty and ten will be forty, maybe forty-five. It is too old to begin again. They will take everything. Go back home and be Katie Miller."

She answered firmly, "Will, I cannot; my name is Katie Clayton."

Will Clayton had disappeared. The villagers wondered a few days later that the jailer had slept so soundly and that the jail's inmate had escaped so daintily.

Just before coming to this city, a meeting of considerable interest was held in Phenix, Ariz. Among the number of cowboys and miners spending the winter in the place who were attracted to our tent by the street meetings was one to whom we were strangely attracted from the first. We found that he had

lately come from the mines and was sleeping in his covered wagon, partly cooking his own meals and partly boarding with a brother-in-law who was living in a temporary style in Phenix. He had all the rough, reckless ways of the class with which we mingled, yet there was about him something which seemed to indicate him a novice among them.

After all, I was not so much surprised at that. They say that every man in Arizona has a history, and it is not uncommon for a cowboy to betray his acquaintance with the classics. But there was a restless indecision in this man that did not accord with the bravado about him.

We watched him through the different services, said the village preacher, and as we preached of love and mercy and forgiveness to sinners we saw hardness melt into despair, and despair into grief, and grief into penitence. Then one night he came the altar of prayer, and when peace came into his face, the whole expression and manner of the man was changed. This was early in the week, and during the week he spoke frequently of saving grace and a great joy and hope of usefulness.

On Friday our superintendent, the Rev. Mr. E., spoke to him of organizing a church on the following Sunday, and added, "We should be glad to have you give your name to the church."

"My name!" Unconsciously he braced himself as for a wane shock; for conscience is like a tide.

During the three years of roving life he had become so accustomed to the name he had assumed that it seemed as though it were his own. He had tried to banish his own name with its associations as he would an evil dream, and as far as possible had created for himself a new identity. So accustomed had he become to deception that he had well-nigh deceived himself. It was Bill Simmons and not Will Clayton who had determined to lead a lawful, upright life. But at the words, "your name," Will Clayton and his conscience had been aroused once more; and what had been peace to the miner of the gold ledges, became a sword-thrust to the fleeing criminal.

He hurried to the only place in all the world that he could call his own, the old covered wagon with his horses tethered near; and as he went he kept asking over and over, "What's in a name? What's in a name?"

As he crept into his wagon and closed its curtains around him, he thought of a prison cell and shuddered. What course should he take? What did it matter what he went by if he harmed no one and tried to do right? To do right, yes, but how could he while he was wrong! How much better was it if he eddies and bends of a river swept toward the morning if its main course was toward the night? How can a man be true when his very name is an untruth?

To tell his name—he knew what that meant, and his wild homeless life was sweet compared to the thought of a prison cell. He placed in all the world was sweet so it but gave him liberty, so it but delivered him from a convict's infamy, that blight upon a man's life that like a tombstone is never lifted. Even death was better than that—and he drew out the revolver that had been ready so long.

"I am coward enough for that," he said, and then came that cry as old as the Patriarch of Distress, "Oh, woe is me I born!"

A tempest of horror seemed to toss his soul. But clearer and brighter shone the star of right. He saw it and knew it was his only guide. But why did it lead to a felon's cell? If he should reveal his name and go back to meet his sentence, would it not bring disgrace upon these ministers who had so befriended him? How could he bear to hear it all again? Why need Katie hear it all again? Katie, divorced though he knew she was, married again for ought he knew, why should he tear open the sore in Katie's heart?

And the more he tried to decide, the further he was from decision. It seemed easier to place the responsibility upon some one else, so he went to one of the ministers and told him all. The only answer was, "No one on earth can determine for you. The Lord will help you to do right."

The word was like a benediction. The struggle was soon over, life was to him henceforth more terrible than death, but he had courage to face it.

On Sunday morning he joined the church under his true name, and then confessed publicly his identity, his crime, and the mental struggle through which he had passed.

"I sold my team yesterday," he added. "The money will pay my way back to the cell in Kansas. 'Tis hard, boys," he shuddered, "but it is right; 'tis the only way to start right."

That was a strange scene that morning in the tent, and stranger still the next morning when we bade him "God speed" to a felon's cell.

He was well on his way when a petition for his pardon was circulated; and many were the names attached: those of merchants, ministers, and miners, policemen, saloon-keepers, and cowboys being curiously mingled. It was a spontaneous expression of the admiration of all classes for the moral courage of a man who could go free and yet voluntarily gave himself up to the authorities for the sake of the right.

"I had one letter from him several weeks ago," said the village preacher, "written in the very cell of the jail from which he had escaped."

I received another letter from him a few days ago. And our reverend guest proceeded to read to the letter which told how, when the day for trial came, public opinion had been so disarmed by his return that no one appeared against him, and he was again a free man; how surprised and gratified he was at the petition in Phenix; how he and Katie had been married again a few days before, and were now living on a free claim, to obtain which had been her object in seeking a divorce. And through it all was a tone of praise and thanksgiving, and a great surprise that right could seem to lead to danger and suffering, while it yet led to so great peace and joy.—The Voice.

NATURE'S LESSON.

The pink apple blossom is just out of reach. Though you stand on the tips of your toes—A lesson has Nature she wishes to teach. You will learn it before autumn goes.

Strive not for the blossom, nor weep at defeat, But patiently wait for a while— All things come in time—and the moments are fleet, Soon your frown will give place to a smile.

The blossoms will die, but the good fruit will It will ripen in sun and in rain, The weight of the apple will bend the bough low, And the waiting will be to your gain.

Seek not the bright buds that will fade in a day, But await the sweet fruit God will send— The buds may be high and be out of your way, While the boughs at the harvest will bend.

—F. S. Mines, in Ladies' Home Journal.

OUR DESERT ISLAND.

There was an ominous rattle upon the handle of the door—a rattle needlessly long and suspicious; it conveyed an altogether unwelcome stir upon the proceedings of the inhabitants of the room, and Cynthia laughed with amused resignation.

"It is Charlie," she said; "he always comes in like that."

"We must do the same for him," I replied, "when he arrives at years of indiscretion and becomes engaged."

Cynthia's younger brother stole into the room rapidly and softly. Keeping his eyes religiously averted from the sofa by the fireplace, he picked up a book from the table and departed. It offered some casual observation, but he took no notice, clearly thinking it would be injudicious of him to be mixed up in the business at all. My innocent position, which was two good yards from Cynthia, courted observation, and we both felt a little injured.

"I wonder what he expects to see," I said, resuming my seat upon the sofa; "Augustus in the presence of Cleopatra was not more careful to see nothing. Is it a sense of decorum or a feeling of contempt that inspires his caution?"

"Never mind," answered Cynthia, "let us talk about ourselves. Are you sure? Are you sure you are quite sure?"

This conundrum I had heard before, and my answer was stereotyped. I was quite sure, and I pressed her hand to convince her.

"And when?" she continued, "when did you first?—you know. Was it at the?"

Any demonstration that I may have been contemplating was rudely interrupted by a further agitation of the door. With a promptness bred of some practice I was again in an erect posture on the hearthrug, and Cynthia was reading a book. It was a man-servant with a scuffle of quite unnecessary coal for the fire. He poured on the fuel and brushed the hearth with scrupulous care. His operation seemed to take an enormously long time.

Let me once more to our tete-a-tete, Cynthia's impatience of these interludes found words.

"I wish we lived on a desert island," she said; "how delightful it would be!"

"Indeed it would," I agreed. "Long yellow sands, and blue sea, and palm trees and solitude, with nothing to disturb our conversation. We could talk together from sunrise to sunset."

"So we could—or we could read to gether."

"Or you could sing to me," I said.

"I should want an accompanist," she observed, dubiously, "because you can't play the piano."

"It would be most Elysian," I went on; "we should have our house, our books, and our music. Far away from any delirious creature, we could idle away the sunny summer afternoons together and be totally happy. We would be invisible to even the telescope of the passing vessel."

Cynthia took up the parable and amplified it. "The world would contain for you one woman and for me one man, and each would be ample company for the other."

"Ample!" cried I, confidently. We had only been engaged a fortnight.

"Ample," she maintained, with suspicious emphasis, as if conscious that the statement needed repetition to render it convincing.

"For exercise," I continued, rashly sketching in the details, "we would have a lawn tennis court."

"You beat me so easily," she sighed. I passed the compliment by and stroked her delicate head. A tap resounded on the window-pane behind us and made us jump dreadfully. It was my uncle, a man devoid of proper feeling, and I knew he was about to make a shouted suggestion of a stroll in the garden, himself being the third, as Thucydides used to put it. So I shook my head firmly, and he waddled off with a despairing wave of his hand which he may have considered humorous, for I saw him smile as he went.

"How long," asked Cynthia, becomingly pink in the face, "do you think?"

And she nodded guiltily toward the window.

"I wish I knew," was my answer. "We ought to draw the curtain."

"That would only make matters worse. Besides, there is really nothing to be ashamed of."

"Nothing whatever," I said. "Still, the island would be less palatial to the nerves."

"You could play cricket on the sands," cried Cynthia, rendered desperate by the stings of conscience. "Anything to be rid of these constant distractions."

"I might at low tide," I said dubiously, "but you know I prefer to play with twenty-one other men."

"If they were nice men," said Cynthia blandly, "we might allow them to come. I delight in watching cricket."

"Nice men!" I repeated with suspicious severity. Recollect, I was now to the character of a passionate shepherd.

"Well, we could take our bicycles, at any rate," said Cynthia, diplomatically. "The roads would be exquisite; no hills, and no thorns in the road."

"It would be fatal if we punctured," I said. "We should want the nice little man from the shop."

"So we should; and to clean them."

There was a pause, which we employed in contemplating the fire and thinking of our island.

"Perhaps it might be better," I remarked, "to put the bicycle man in another house about a mile away from ours."

"He might live with the accompanist."

"And, of course, we should require servants."

"So they could all live together behind the wood that divides our half of the island from theirs."

"With a telephone laid on," I murmured, but not ironically, though I began to think our island was becoming rather densely populated.

"The very thing!" cried Cynthia, clapping her hands. "Only we should want somebody to examine it when it got out of order."

"So we should," I agreed. "But perhaps we could arrange for a boatload of technical assistants to visit our island each week."

"The tradesmen bringing the groceries," Cynthia hesitated in doubt for a moment or two. There seemed to be novel and unorthodox particulars creeping into our vision of insulated bliss. We both felt it.

At length she said: "Do you know, I am not sure that it would not be more heroic of us, more like Robinson Crusoe, to forage for ourselves. You could shoot goats."

"I could shoot at goats," I corrected. "And no doubt it would amuse both the goats and myself."

"And I could cook their flesh," observed Cynthia, valiantly.

"You would do it delightfully," said I, "with a few daps' practice."

"Yes; while you were fighting the savages."

"I doubt the advisability of savages," I replied. "The interruption of a tomahawk flung at us would be worse than one occasioned by a rattle of the door-handle."

"And, after all," added Cynthia, giving up the savages, "there would be no knowing how long they might have been peeping at us from behind the palm-trees."

"On the whole, a civilized desert island would suit us better."

"Is such a thing ever advertised?" asked Cynthia.

"With a ninety-nine-years' lease. We might inquire."

There was silence in the library for the space of twenty seconds. Then Cynthia said: "Ninety-nine years is rather a long time."

"Yes," I agreed. "If we talk hard the whole time we shall have said a good deal."

"I think we might allow callers."

It relieved me to hear her say so, but I clung to the original position as long as I could.

"We might be at home," I said, "on Wednesdays."

"To the officers of the barracks," I said, "and the charming Miss Cartwrights."

"Unless they stopped the night," meditated Cynthia, "I don't see how they could admire the Crown Derby dinner service Uncle Joseph sent us."

There was not a suspicion of interruption about, either at the door or at the window. We heard not so much as a furtive rustle in the passage, and our distaste for the rest of the world was ebbing away.

With Cynthia's pretty head resting upon my shoulder, I somehow had the patriotism to feel that England was good enough for even so absorbed a couple as ourselves.

"I am not," she whispered in my ear, "very good in a boat, you know. I don't always look my best."

"There are not many islands attached to the mainland, I am afraid," I answered.

We looked at each other and laughed aimlessly but happily.

"The island problem," said Cynthia, "is more difficult not that I do not care for you tremendously, still it is more difficult than I thought."

"I am devoted to you," was my gallant answer; "but I am prepared to treat the Robinson Crusoe question like other riddles."

"How do you mean?" she asked.

"To give it up," I replied.—St. James Gazette.

A Cheap Hair-Cut.

There is in New York city a little German barber-shop, the proprietor of which has a grievance against the Irish race that will not be wiped out for some time. One evening in his hearty German way he welcomed a customer—a burly son of Ireland with an enormous shock of hair, who roughly cried:

"O! want a hair cut. Do you mind?"

"Yah, your hair-cut, my dear head!"

"Yah, that's it; was hair-cut," and with a raven the Celtic gentleman threw himself in the chair.

While the barber was preparing his scissors the Irishman nodded a few times, and in a short while had apparently dropped into a doze. The barber went industriously to work, and the locks fell with every clip of the scissors.

Meanwhile the Irishman slept on. At last the hair was cut and brushed, and the back of the head combined.

"Ach, dat is good. You looks joost like von gentleman."

With a start the man of Ireland awoke and gave a glance in the mirror.

"Say, Germany, did I ask yez to cut my hair?"

"Yah, dot's vot I do."

"What's that? Did I say I wanted my hair cut? Did I?"

"Yah, yah. Dot's right."

With a ruck the Irishman grabbed him by the collar.

"Look here, Germany, or I said I wanted a hair cut; that's what I said—do you hear?—the long hair that was hanging in front. For what do yez want to be?"

ROBIN NEST BUILDING.

First a wisp of yellow hay, In a pretty round doth lay; Then some shreds of downy fluff, Feathers, too, and bits of moss, Woven with a sweet, sweet song, Up among the leaves so deep, Where the sunbeams rarely creep, Long before the winds are cold, Long before the leaves are green, Bright-eyed stars will peep and see Baby robins—one, two, three.

—Birds.

Major-General Nelson A. Miles, the famous Indian fighter, now second in command in the United States army, says for the benefit of boys who may think it a misfortune that their youth is being spent on a farm: "I lived as a farm boy the happiest days of my life. I think such a life laid the foundation for my healthful constitution, its simplicity and purity having a great influence upon my after success—greater than anything else. It taught me habits of industry and economy, and its freedom and independence caused me to acquire the habit of thinking for myself. The exercise of farm life gave strength and courage."

"Sweet Bells Jangled Out of Tune." How much of woman's life happiness is lost for lack of harmony. A hundred sweet melodies are lost. A hundred sweet melodies are lost. A hundred sweet melodies are lost.

There is no need of repugnant examinations. There is no need of resorting to any unauthorized medication compounded by an unskilled, uneducated person. Doctor Pierce's Favorite Prescription cures the troubles of the feminine organism positively, completely and safely.

For nearly 30 years Dr. R. V. Pierce has been chief consulting physician of the Buffalo, N. Y. He is an eminent and expert specialist in this particular field of practice. He has a large and successful practice, and he will receive, free of charge, sound, professional advice and suggestion for self-treatment, which will result in permanent cure. Address him at above.

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THE HORSE.

—Nellie McGregor 2.14 has a colt by Larabee 2.12 1-2.

—Navahoe, a four-year-old colt by Arion 2-07 3-4, was recently sold for \$660.

—Nine horses from the Forbes Farm, Ponkapog, captured one first, two second and three third prizes at the Horse Show.

—The stables at Readville will soon be occupied. Many fast horses and noted drivers will arrive this week for the May meeting.

—At a recent sale of park horses in New York twenty-six trotters, docked and fitted for the metropolitan market, brought an average of \$525.

—The latest attraction in the way of guileless turf horses is a pair which go singly without harness or guidance and race the last half of the mile.

—It is now proposed to hitch a tandem bicycle on behind the horse which tries for the two-minute mark, in order that it may push him along.

—A London harness maker has taken a contract to furnish for \$7,000 the six-horse harness to be used on the Queen's carriage horses Jubilee Day, June 22.

—The Tennessee Centennial Exposition offers \$2,600 for trotters to be exhibited in the show ring and \$2,100 for pacers. Roadsters are allotted \$800, no statement being made as to gait.

—Nancy Hanks 2.04, who took the blue ribbon for brood mares at the Boston Horse Show, has been bred to Bingen 2.12 1-2, who took first prize for a four-year-old stallion, trotting, driving horse, and stallion kept for service.

—A race of four miles, and for a purse of \$5,000, took place in England, recently, and was won by the American bred horse Bennie C., in 10.41 2-5. Phyllis Wilkes, by Belmont Wilkes, son of Wilkie Collins, finished second.

—Globe 2.14 3-4 died recently at Baltimore at the age of sixteen years. With Belle Hamlin he made the champion trotting team with a record of 2.12, and with Belle Hamlin and Justina the champion triplicate team, whose record is 2.14.

—The American driver Gil Curry, who went to Europe some time since with the intention of spending at least a year, is in America again. He will retire from the trotting turf, to act as American agent for European horsemen.

—The pneumatic sulky which John R. Gentry is going to try to pull a mile in 2.00 weighs twenty-seven pounds. The old-style high-wheel sulky, in which he is to go against Johnston's champion record of 2.06 1-4, weighed thirty-eight pounds.

A HORSE-FOOT FALLACY.

It would be as well to disabuse people's minds of a very popular fallacy, viz., that wet, soft ground, and even manure-yards, are the best places to keep young horses—and some would even allow the moisture to penetrate more easily. No greater mistake is made than that, for the preservation of the hoof depends to a great extent upon the soil the animal was reared on. The best-footed horses are bred on dry soils, and that is undoubtedly the kind of ground best adapted to the healthy growth of horn.—Maine Farmer.

LESS THAN HALF the price of straw is one reason why you should use the German Patent Moss for horse bedding. C. B. Barrett, importer, 45 North Market street, Boston.

Prizes for Sunlight Soap Wrappers.

The March monthly announcement of winners of the Sunlight Soap monthly wrapper competition in what is known as District No. 4, consisting of the New England States, has come to hand. Messrs. Lever Bros., Ltd., have awarded the first prize of \$100 to James A. Donoghue, 216 Main street, Springfield, Mass. The five second prizes, each of a \$100 Pierce Special Bicycle, have been awarded to Newton Greenwood, 583 S. Water street, New Bedford, Mass.; Andrew Beaumont, 28 River street, New Bedford, Mass.; Harry Phillips, 216 Main street, Springfield, Mass.; Chas. E. Lord, Chester, Middlesex Co., Conn.; Miss Gertrude L. Johnson, 278 Crescent street, Waltham, Mass. The ten third prizes, each of a \$25 gold watch, have been awarded to Robert H. Bishop, 12 E. Broad street, Norwalk, Conn.; Mrs. Helen Grimshaw, 24 Jovette street, New Bedford, Mass.; Geo. E. Smith, 17 Pitkin Court, Montpelier, Vt.; B. P. Bean, Clinton, Kennebec Co., Me.; Henry Bremner, Clinton, Kennebec Co., Me.; Mrs. E. H. Grose, Stratford, Franklin Co., Me.; Fred. G. Greenwood, 80 Laurel Hill Ave., Johnston, R.I.; Mrs. Wm. H. Claxton, 354 East Main street, Waterbury, Conn.; Mrs. Wm. F. Mulvey, 431 Atwell's Ave., Providence, R.I.; M. V. Hughes, Care of G. W. Gilmore & Co., Market Sq., Lynn, Mass.

See advertisements in this paper from time to time for particulars, or write to Lever Bros., Ltd., Hudson & Harrison streets, New York.

Boston Cooking School.

In many cities, the ladies of the household are accustomed to do their own marketing, and of late years it has come to be quite usual for Boston ladies to do the same. Since so much of the well being of the household depends upon the proper selection of its food, the marketing lesson, always given at the close of the demonstration lectures, is one of the most important of the course, especially when given by such an authority on the subject as Miss Farmer. That given on Wednesday afternoon, April 28, was no exception, as it covered the subject thoroughly.

Beef, mutton, lamb, veal, fowl and chicken were shown at the lesson, a marketman being in attendance to illustrate the cutting up of the different meats according to the method in use in the Boston markets. Beef, in this country, is considered to rank first in nutrition and digestibility, although in England the Southdown mutton, which is known the world over, is considered superior to the beef found in the English markets. The best beef comes from a creature four or five years old, weighing about 450 pounds to the side, heavier beef being usually coarser in texture. It should have a thick coating of fat, be a clear, bright red in color, well mottled with the fat, firm and fine-grained in texture. The meat should be crumbly and the fat yellowish in color and firm. To insure its being tender, beef should be allowed to hang from three to four weeks in winter, and from two to three in summer so that it may ripen. Only a small part of the animal constitutes what is called the prime cuts, which command a high price. The cuts which are less tender, however, often contain as much nutriment, which may be made available by the slower processes of cooking, such as braising and stewing, while the tender and, for that reason, the most expensive cuts, are prepared for the table by quick processes, such as roasting and broiling.

The animal is divided along the backbone into two sections, each being designated as a side of beef. Each side is then divided into the fore and hind quarter, ten ribs being left in the fore quarter, and three in the hind quarter in Boston markets, although in the markets of other cities, the divisions are made differently.

In cutting, the flank is first removed from the hind quarter, and contains the ends of the three ribs. This flank may be stuffed, rolled and braised, or it is frequently corned. With the flank is the corned fat, which is much liked by French chefs when tried out for frying.

The alch bone, which lies between the round and the rump, is a triangular-shaped piece, and frequently used for steaks. If large, it does very well for a cheap roast, or for braising. The round is divided by the marketman into the top of the round, the second or third round, and the hind quarter. The top of the round, which is the most tender, contains a large amount of nutriment. Good steak may also be had from the top of the round, the second or third round being best. They will not be tender, however, although juicy. The top of the round may also be served as beef à la mode. The lower cuts of the round are undesirable for steaks but are suitable for the table when prepared by long, slow cooking, and can be utilized in Hamburg steaks, curry of beef, beef steak pies, omelets, etc. The lowest part, or vein, is also sold for cheap steaks, but it is not of good quality. The hind quarter gives good pieces for steaks or soup stock, the thick part being what is called the horse shoe cut. This latter makes excellent soup stock, but is rather expensive for this purpose. It has, however, the bone, fat and lean in very nearly the right proportions. Good soup stock requires from a third to a half of bone and fat; the remainder should be lean meat. The lower parts of the round have more bone, giving a more gelatinous stock, but of less flavor. These parts may be used, however, if the proportions of bone, fat and lean are kept right.

The rump is divided into the back, middle and face. The back of the rump was recommended by Miss Farmer as the best flavored and most economical roast for a large family, having but little waste. Being a large piece, it is not as economical for a small family, as beef does not re-heat satisfactorily. What is known in the Boston markets as the Chicago butt is the tenderest part of the back of the rump which is cut out and sent on here from Chicago to be sold for roasting, the rest being used for canning purposes. If from a heavy beef creature which has been well fed, this is an economical roast of good quality. Usually, the price is about twelve cents a pound.

The only steaks worth buying from the rump, are what are called the cross cut steaks, being cut across the grain, but as this spoils the piece for other purposes, a higher price is charged and marketmen prefer not to sell them. The price is about the same as porterhouse steak. The middle cut of the rump can be used as a roast but is not tender, and is more suitable for braising, as it contains a large amount of good meat, no bone and but little fat. The face of the rump gives inferior roasts and steaks.

The loin contains some of the choicest cuts in the whole animal and is divided into the tip, the middle and first cut. The tip of the loin gives especially fine roasts, being more suitable for a small family than the back of the rump, which was recommended for a large family. As the hind quarter hangs in the market, the joints all flow down towards the tip of the loin, thus making it juicy and nutritious. Three ribs being left in this piece properly, but if a smaller roast is desired, it may be cut so as to contain but two ribs. The tip of the loin may be distinguished from a rib roast, which adjoins it by the fact that the ribs in the former are always slanting, those in the latter being straight. The middle cut of the loin gives the sirloin or porterhouse steaks, the latter being generally cut quite thick, from one and a quarter to one and a half inch thick, and containing a part of the tenderloin, which runs under the loin and rump. A side of beef generally gives six or seven por-



terhouse steaks. The first cut of the loin is not a desirable piece, as it is tough. The tenderloin is not often sold separately in New England, as it spoils the sirloin steaks and roasts, but that part of it running under the rump is frequently sold as the short fillet. It is very tender but lacking in flavor and juiciness, and is best served larded and roasted, or broiled. Larding supplies the juiciness and flavor which it lacks.

The fore quarter is divided into the five prime ribs, the five chuck ribs, the neck, sticking piece, rattle rand, brisket, and fore shank. The prime ribs give good roasts, and for a family, the first two ribs will be sufficient, but as this is the choicest part of the roast, a higher price will be charged than would be the case if the whole piece were taken. A rib roast is almost equal to the tip of the loin but contains considerable fat, and if this is not liked, a roast with less fat would be more economical to purchase. The first cuts are the best. The ribs seen in the markets, where the ribs are taken out and the piece rolled into a compact shape, although very attractive looking, are usually made from less desirable parts of the prime ribs or from the chuck ribs, and are not suitable for the ordinary methods of roasting, although they can be used for a pot roast. It is better to leave the bones in the roast, as they give an added flavor. The chuck ribs is the name given to the parts into which the shoulder blade enters and contains the remaining five ribs. The part above the shoulder blade is tough and can be used for stew; that below the blade is frequently sold as small steaks called rib steaks. The neck may be used for Hamburg steaks, cheap steaks, soup stock or mince pie meat, while the sticking piece is also used for the latter.

The rattle rand and brisket are the pieces most generally used for corned. Considerable of the nutritive value of the beef is lost in the corned, and it is less digestible than the fresh beef but gives variety and bulk to the food. The rattle rand contains the ends of the ribs and is generally divided into three parts, the thick end, the second cut and thin end. The thick end contains mostly lean meat, in the second the lean and fat are quite well distributed, which makes the lean meat richer and juicy. The fancy brisket is preferred by many housekeepers as there is less waste. It may always be known by the thick sledge of fat. The navel end of the brisket contains the ends of the ribs, but the butt end or fancy brisket is boneless. Corned beef should be prepared for the table by a long, slow cooking, keeping the water below the boiling point. It should be allowed to cool in the water in which it was boiled, then pressed into compact form. The fancy brisket being more compact, requires longer cooking.

Other parts of the animal which may be prepared for the table are the brains, which can be stewed, made into scalloped dishes or croquettes; the tongue, either fresh or corned, may be boiled or braised, and the heart can be stuffed and braised. The kidneys are also served stewed or sautéed, the liver broiled or fried, although calves' liver is preferred by many people, while the tail is used in soups and the tripe (the lining of the stomach) served fried in batter, broiled or Lyonnaise. The kidneys, being most liable to disease, are not considered especially healthful as food. The snet, which, if good, is dry and crumbly in texture, is found about the loin and kidneys, the latter being preferred. When tried out and clarified, it is used for frying and shortening.

Veal, being from a young animal, and therefore immature, is less nutritious than other meats, and unlike most young meat, is difficult of digestion. The best veal comes from calves killed when six or eight years old. If younger than this, any one eating it is quite likely to suffer from serious gastric troubles. As it contains much less fat than beef or mutton, fat must be used in cooking it. Like all young meat, it does not improve with age and should be eaten soon after killing and dressing to be at its best. The characteristics of good veal are the white fat and the pinkish colored flesh. If the latter is colorless, either the creature was bled before killing or else it was too young to kill.

The animal is divided into two parts by cutting the length of the backbone, then into the fore and hind quarters, leaving eight ribs in the hind quarter instead of three as for beef. The fore quarter is cut into the breast, shoulder and neck; the hind quarter into the loin, leg and knuckle. The breast and shoulder may be used for braising, the neck for roasting, also the loin, while the knuckle of veal is used for making stock. Veal cutlets are cut from the thick part of the leg. The sweetbread is much used in this section of the country, especially in sick room cookery, as it is very easy of digestion and can frequently be taken when liquid food cannot. In this part of the country, the pancreas is not sold as the sweetbread and is quite different, being more like calves' brains in texture.

Lamb and mutton are divided in the same way as veal, eight ribs being left in the hind quarter and five in the fore quarter. As the meat comes from the market, lamb may be distinguished from mutton by the fact that the ends of the leg bones are serrated and the bones are pink. In mutton, the leg bones are worn smooth on the ends and the bones are white. Good mutton should be pink in color, and of fine-grained texture, with the fat white, hard and flaky. If the outside skin comes off easily, the quality is good.

Lamb, being young meat, does not need to hang before using but mutton is much improved by allowing it to hang two or three weeks. The lamb known in the market as spring lamb is from six weeks to three months old when killed and is very tender but contains less nutriment than a more mature meat. A lamb a year old is known in the markets as a yearling. Mutton comes usually from a sheep which was about three years old when killed.

In buying for a large family, it is more economical to buy a whole hind quarter, cutting off the eight ribs upon it for chops and using the leg for roasting. These are known as rib chops, French chops being rib chops which have been trimmed and the bone cut short and scraped clean. The kidney or loin chops are preferred by many people and are cut from the meat which lies between the ribs and the leg. The fore quarter is good boiled, served as mutton duck or a fricassee, and if from a very young lamb, makes a good roast. The neck and cuts from around the shoulder may be used from broth and the flanks give good steaks. The saddle of mutton, which is sometimes used for a roast, is the loin which is taken out whole, after dividing the animal into the fore and hind quarter, without splitting it, as is usually done. The leg frequently comes from the market with the caul wrapped around it. This should be removed before cooking, otherwise it will impart a strong flavor to the meat. Lamb kidneys are liked by some people, but need only a small amount of cooking, otherwise they will be tough.

The difference between the fowl and chicken was shown, the feet and end of the breast bone being pliable in the latter and the scales of the feet small. The presence of pin feathers shows that the bird is a chicken, while hairs denote a fowl. Fowl should be chosen for the slower processes of cooking, being more nutritious, and chicken for the quicker processes, like roasting or broiling, on account of its tenderness.

The Cooking School has enjoyed an unusually prosperous year, and all the classes have been fully attended. Miss Farmer's cook book has had a large sale and the Cooking School Magazine is rapidly growing in favor. The new and better accommodations, which are promised for next year, is a change which is the natural outcome of the rapid growth of the school the last few years.

Weather and Crops.

FOR WEEK ENDING MAY 3.

SEASON BACKWARD IN NORTHERN STATES BUT WELL ADVANCED IN SOUTHERN NEW ENGLAND.

MAINE.

Some plowing in extreme southern sections, and a few farmers have planted early peas. This is the exception, however, rather than the rule. Apple and pear trees are showing a good percentage of buds very early. Correspondents in the eastern part of the state report that clover looks well, and that not as many potatoes will be planted as last year. Bees wintered badly.

NEW HAMPSHIRE.

Farm work is progressing rather slowly in all but the southern and eastern portions of this state, yet everything is starting well. Some potato planting and considerable grain sowing has been done. Pear, peach and plum trees show a very full bloom, but caterpillars are plenty. Strawberry beds not ruined by the grub are looking well.

VERMONT.

Little has been done in the way of farming, except a general preparation. The season, however, opened promising, but is generally considered a few days later than the average. The ground is now in good condition and with favorable weather all farm work will progress rapidly.

MASSACHUSETTS.

About all varieties of weather have been experienced during the week just closed. April 27th it was cold enough to snow in the interior of the state, and three days later summer heat prevailed. Farmers are planting oats and potatoes and asparagus cutting has begun in the market garden belt. The season is regarded as being one week earlier than usual. The ground is dry and easily prepared for planting, but the lack of rain is not favorable for grass. Peach, cherry and pear trees are in blossom, and promise full crops. Most of the spring grain has been sown. Rye looks well.

RHODE ISLAND.

The season in Rhode Island is well advanced. The pastures and fields are well covered with a fresh growth of grass. Early trees are in leaf, and some of the fruit trees are in bloom. The ground is in good condition, due to the rains of the past week. Excepting gardening little farming has been done.

CONNECTICUT.

The work of plowing and seeding went on steadily during the week. In southern portions there was no frost, but in the North a heavy frost occurred on April 29th, doing some damage to gardens. Peach, cherry and plum trees are blooming. The fine rain of May 2d will be of great benefit, as the top of plowed ground was becoming dry. Grain and grass also needed rain. The earlier planted fields of onions and peas are up and ready for cultivation.

Old meadows are looking well, and everything is a week or more ahead of the usual time. J. W. SMITH.

—Canadian apple-growers say that barrel-heads of paper or pulp boards preserve apples better than wood.

See our SPECIAL OFFER on the sixth page.

THE WORLD OVER.

—Germany is uneasy over the trade prospects under the Dingley tariff bill.

—Germany has issued a circular limiting time of visit in Germany of Americans of foreign birth.

—Dr. Zertucha, who betrayed Maceo to the Spaniards, has been arrested by order of General Weyler.

—The Chanchamayo Colonists of Peru, alarmed by the threat of attack by 1500 Indians, have asked the protection of the Government.

—The Queen's loyal subjects in Canada propose raising \$1,000,000 to found a Victoria Order of Nurses and Hospitals in honor of the coming Diamond Jubilee.

—It is asserted in Havana that there are over twenty thousand armed insurgents in the provinces; the Spanish premier is denounced in Spain as having inaugurated a ruinous policy in Cuba.

—Work was begun last week on the Canadian side of the river for the Canadian power plant that is to be built by the Niagara Falls Power Company. The plant will be similar to the one on the American side of the river.

—A great sensation has been caused in Germany by a circular issued at Emperor William's instigation to the magistrates of the principal towns, comparing the state of the German fleet in 1866 with its state now, and declaring that, unless new ships be put on the stocks in large numbers, Germany will be compelled, and perhaps suddenly, to reconstruct her cruiser fleet and to devote a very large amount for that purpose.

—A company has been incorporated in Mexico City with a million dollars capital, the larger part of the shares being taken by Pearson & Son, English contractors, having in hand the drainage of the valley of Mexico and the port works at Vera Cruz. On some 400,000 acres of land the company will settle European and other colonists. Among other plans the company is to acquire railways in the northern part of Vera Cruz and also the building of new lines.

—Saturday night, of last week, the surgeons performed amputations upon the Valiant survivors, brought to St. John's, N. F., Saturday. Two, who lost their hands and lower parts of their legs, are not expected to recover. The other two, who underwent similar operations, are somewhat better off. The remaining four are still very weak. None of the eight can be said to be out of danger. The story told by the party rescued last, that dog food is all they had to eat, is discredited by many. It is feared and believed that they also were compelled to resort to human flesh.

—Advices from San Salvador state that a terrific explosion of dynamite in that city last week resulted in the destruction of two entire blocks of the city and caused the loss of many lives. The extent of the damage and the loss of life is not known yet, and probably will not be until the wreckage is cleared away. The work of rescue is being rapidly pushed. The entire city was shaken by the concussion. Four wagons were being driven down one of the principal thoroughfares of the city, each loaded with several boxes of dynamite. In some unexplained manner one of the boxes of dynamite exploded with a deafening roar. In an instant every other box on the wagon was blown up. Then, with an awful crash, the dynamite on the three other wagons, which were near, exploded simultaneously.

—Two cows, two pigs, eighteen hens, a greyhound pup and a bull were given to an agent by an Abilene, Kan., farmer for a cabinet organ.

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BITS OF FUN.

First Tramp: If you 'ad to work, what kind of a job would you rather 'ave? Second Tramp: Well, I think as how I'd be judge of a dog show. I've 'ad experience of all kinds of dogs.

Mrs. Dimpling: I find it very hard to keep good servants. Mrs. Totling (insinuatingly): I don't; I pay mine regularly.—Louisville Courier Journal.

The Happy Man: I tell you, old fellow, a man doesn't know what real happiness is until he is married. Cynical Friend: Then he finds that it consists in being single.—Brooklyn Life.

"And when you were a slave, Uncle Gabe, they once got up a butting match between you and the gona, did they? How cruel that was!" "Deed it were, miss. Day had to kill de pore goat afterwards!"—Chicago Tribune.

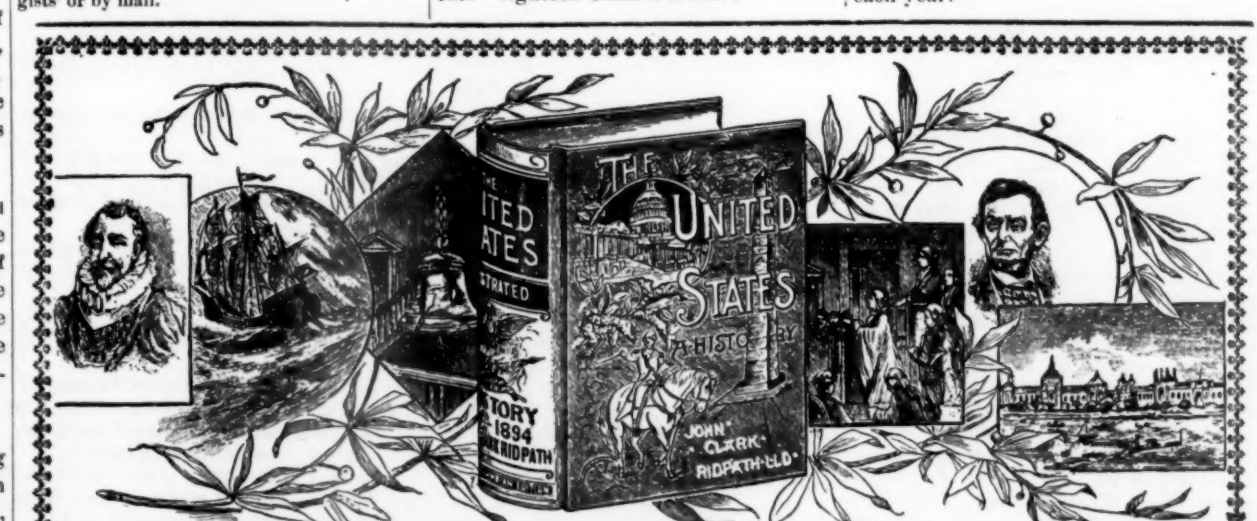
"What! You a bluegrass Kentuckian, reared on a farm, and don't know how cider vinegar is made?" "Fae, sah. We tried it several times, sah, but neva got beyond de hard clidish stage, sah, befo' de material all ran out, sah."—Cincinnati Enquirer.

Skelly: Phwat hov yes quit work for, McGinty? McGinty: Offe bin towld that 't' tunnel is to run beneath 't' negro graveyard! Skelly: Yez are not sooperstachus, McGinty? McGinty: Of'm not. But O'll not work under a negro, be he did or alive!

Taught the Teacher.

In the biography of Dr. Hawtreay, a famous English schoolmaster, there is a description of his unkempt appearance, with a comment, which has been greatly quoted. It is said that he was scolding for being late at morning lesson some boy, who replied that he had no time to dress. "But I can dress in time," said the doctor. "Yes," replied the boy, "but I wash."

—Jupiter performs its journey round the sun in a period of eleven years, ten and one-third months. Its average rate of travel is a trifle over eight miles a second, less than one-half of the earth's rate—eighteen miles a second.



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